

VINA REQUINGUA



SANTA ALBA RESERVE PINOT NOIR

In 1993 founders Francisco Achurra and Patricio Larrain began searching for new terroirs in which they could produce a wider range of varieties and styles. 'Alto Roble' means 'tall oak tree', representing strength, stability and nobility, something they aim to reflect in their wines.

Winemaking is led by Eloísa Uribe, she has a vast experience including several years in Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

Blend: 100% Pinot Noir

Location: Curicó Valley

Country: Chile

Vintage: 2019

Alcohol: 12.5% ABV

Viticulture: VST and Pergola.

Vinification: The wine is in contact with American oak for 4 months.

Tasting Note: Cherries, wild berries and a note of cinnamon laced smoke all appear on the alluring and inviting nose of this Pinot Noir. The palate is elegant and has just a touch of weight, fine smoky tannins, dark cherries with a hint of chocolate and subtle vanilla can all be found in this superbly crafted wine.

Food Match: This wine will pair well with a variety of foods; try it with a rack of lamb as the sweet oak notes and wild fruit will work wonderfully with the sweet and herby meat flavours

Altitude: 200 MASL

RS: 3.9 (g/l)

Closure: Cork
4 months

Oak: French &
America

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



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