

CASA PALMERA

GR
GRAND RESERVE
12 MONTHS IN FRENCH OAK BARREL

Grape variety : Pinot Noir

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Grand Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **12 months** in French oak barrels.

Appearance: Cherry-coloured with red highlights.

Nose: Intense nose of strawberry, clove, coffee and toast.

In mouth: Round palate, spicy, with smoky, with toasting notes in the finish.

Pairing recommendation: Pork loin with wine sauce.

Production Area :

Central Valley

Grand Reserve Pinot Noir wines unfold a tale of distinction. Amidst diverse terroirs and masterful viticulture, these red treasures emanate excellence. Bathed in sunlight, Pinot Noir grapes flourish, enriched by unique microclimates and winemaking finesse. A transformative six-month oak barrel aging bestows depth, elevating every sip to opulent heights. Central Valley's Grand Reserve Pinot Noir is a tribute to terroir, grape, and vintner, epitomizing prestige and winemaking artistry.

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