

DON MARCELO

RP

RESERVA PRIVADA

Grape variety : Pinot Noir

Production area : DO Casablanca Valley

Range : Reserva Privada

Country of origin : Chile

Wine type : Dry

Suitable temperature : 14 - 16°C

Net content : 750ml

Tasting Notes:

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

Appearance: Translucent ruby red, youthful elegance.

Nose: Aromas of griots cherry, wild strawberries, violets, and oak spice, with a mineral touch from the coastal terroir.

In mouth: Bright red berries, plum, and black tea, with a hint of salinity. Soft tannins and vibrant acidity lead to a smooth finish with lingering cherry and earthy notes.

Pairing recommendation: Roasted duck, grilled salmon.

Production Area :

DO Casablanca Valley

In the cool embrace of Chile's coastal ranges, this Pinot Noir flourishes with remarkable finesse. Ocean breezes temper the warmth of the sun, guiding the grapes to ripen slowly and fully, capturing a vivid brightness in every cluster.

The naturally restrained yields of dry-farmed vines concentrate flavor, while patient aging for 12 months in French oak lends subtle layers of elegance and harmony.

Harvested by hand and shaped with a gentle touch in the cellar, the wine reveals the soul of Casablanca—delicate yet profound, pure yet complex, and always true to its coastal origins.

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