

# Suelma



**Grape variety :** Pinot Noir

**Production area :** Casablanca Valley

**Country of origin :** Chile

**Suitable temperature :** 16 - 18 °C

**Range :** Private Reserve

**Wine type :** Dry

**Net content :** 750ml

## Tasting Notes

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

**Appearance:** Translucent ruby red, showcasing 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, mushroom risotto.

## Production Area :

The Casablanca Valley in Chile is a renowned wine region located between Santiago and Valparaíso, near the Pacific Ocean. Influenced by cool coastal breezes and morning fogs from the Humboldt Current, the valley enjoys a Mediterranean climate ideal for slow grape ripening, which enhances acidity and aromatic complexity. Known primarily for its crisp Sauvignon Blanc, elegant Chardonnay, and refined Pinot Noir, Casablanca was one of the first Chilean regions to embrace cool-climate viticulture in the 1980s, paving the way for premium wine production.