



William Fevre - Chile

## *La Misión: Pinot Noir Reserva 2006*

**Tasting note:** The *Pinot Noir La Misión Reserva 2006* presents a nice ruby color behind its characteristic nose of cherry and strawberries it reveals a hint of smoke and a slightly spicy finish. In the palate the attack is supple with a light but sufficient tannin structure and a good persistence of aromas. It is medium bodied and well balanced. This is an elegant and refined wine. A wine for connoisseurs.

**Food Recommendation:** Game, Poultry, Fish

**Cheese Recommendation:** Firm Cheeses

**Winemaking Process:** The *La Misión Pinot Noir* vines hail from vineyards located in San Luis de Pirque. During the grape growing process we realized a green harvest of 40% of the grapes selecting carefully the remaining bunches. This method allowed to limit production and therefore to obtain enhanced concentration and a perfect maturation. This *Pinot Noir* is produced according to the ancient and traditional burgundy 'Pigeage' technique using small open tanks of 80 hectoliters and manual procedures. The unique process of pigeage consisting in removing manually with a special steel device the cape of skins which takes form at the top of the open tanks and permits to intensify flavors and colours.



### **Technical information:**

**Harvest date:** March 15th 2006

**Harvest Method:** Manually in cases of 20 kilos.

**Production:** 14.000 bottles

**Alcohol degree:** 14,3 % Vol.

**Residual sugars:** 2,2 g/l

**pH:** 3,65

**Total acidity:** 3,43 g/l

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