

# DOMAINE BOUSQUET

Naturally Elegant Wines™



## RESERVE PINOT NOIR



### WINE PROFILE

#### FLAVOR

LIGHT                      MEDIUM                      PRONOUNCED

#### SWEETNESS

DRY                      MEDIUM DRY                      SWEET

#### ACIDITY

LOW                      MEDIUM                      HIGH

#### TANNIN

LOW                      MEDIUM                      HIGH

#### OAK

NO OAK                      TOAST/VANILLA                      CHOCOLATE/COFFEE

#### BODY

LIGHT                      MEDIUM                      FULL

### TECHNICAL DATA

**Vintage:** 2016

**Varietal:** 100% Pinot Noir

**Vineyards:** Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

**Winemaking:** Manual harvest during the first week of march. Cold maceration at 8°C for 72hs. Fermentation with selected yeast at a temperature between 20°C and 25°C for 15 days and 10 days of additional maceration. Aged in French oak for 10 months.

#### Information:

Alcohol : 14,5%

Residual Sugar : 2,32 g/l

Acidity: 4,72g/l

pH: 3,7

### TASTING NOTES

Rubi red color. Strawberry and cherries aromas. Elegant medium body and well-balanced acidity. Round finish

### PAIRING

Salmon or tuna dishes.  
Serve at 18°C.