

La Piqueta Reserva Pinot Noir



Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Wines of Chile

La Piqueta Reserva Pinot Noir

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most



emblematic varieties.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Pinot Noir

STYLE
Still Wine

ALCOHOL GRADUATION
13 %

SERVING TEMPERATURE
Between 10-12°C

Tasting Notes

Light brick-red with fresh red fruit aromas, this wine reveals a smooth palate of juicy red berry flavours. Soft, elegant tannins give it a perfectly balanced structure.

Food Pairing

Ideal for pairing with mild cheeses, roasted vegetables, mild stews and fatty fish, pasta and game meats.