

Sepia RESERVA



PINOT NOIR

Pinot Noir 100%

Denomination of origin

Casablanca Valley

With soils that are granitic on the plains and clayey on the hillsides. The climate is highly influenced by the Pacific Ocean, ensuring that grapes ripen slowly.

Harvest and vinification information

Temperatures during the 2014 season in Casablanca were lower than in a normal year, which made for intensity in the aromas and flavours of the grapes. These conditions led to a slow, gentle ripening of the grapes and to very expressive wines being obtained, with great fruity intensity.

Harvesting: the first week of April.

Ageing: 8 months in barrels of French oak.

Tasting notes

Colour: bright red with ruby highlights.

Aroma: fresh red and black fruits, floral and with a light touch of spice.

Flavour: fresh and elegant, with juicy acidity and a texture of silk and velvet.

Serve at: 12°C.

Food match: seared tuna, salmon, carpaccio of ostrich or beef and magret of duck.



Winemaker Director: Irene Paiva

Analysis 2016

Alcohol: 12.5%

pH: 3.74

Total Acidity: 3.01 g/L.

Residual Sugar: 2.94 g/L.