

ALIWEN

RESERVA

Vineyards

Origin

Aconcagua Valley

Variety

100% Pinot Noir.

Vintage and vinification

Harvest

The grapes were manually harvested into 350-kg bins between mid February and mid March.

Reception

After a rigorous selection process, the clusters were destemmed and the grapes were delicately crushed. They then underwent a cold maceration at 8°C-10°C for 72 hours.

Fermentation

Fermentation took place in stainless steel tanks at a temperature of between 25°C and 27°C for 5-7 days. The wine remained in contact with the grape skins for an additional 5 days after the fermentation was complete.



PINOT
NOIR

Aging

The malolactic fermentation took place in second- and third-use French and American oak barrels, in which the wine was aged for six months.

Tasting notes

This wine is a red of medium intensity. The exuberant bouquet reveals fresh red fruit such as cherries and berries. On the palate it is succulent, fresh and has good acidity. It is medium-bodied, with a soft, long and persistent finish. This wine is a superb, refreshing aperitif and pairs well with salad, game, oriental cuisine and even some types of dessert.

Winemaker

Carlos Concha

UNDURRAGA

ESTABLISHED IN 1885