

# Centrico Pinot Noir, Casablanca DO 2022



Ref: 00186/CH

## About the producer

Casablanca is a wonderful temperate region for wines. It is located between the Pacific Ocean (30km) and the Cordillera del Mar. Its geographical situation allows it to keep the coolness brought by the Pacific Ocean throughout the year

## Wine growing / wine making

The soil is made of sand and clay and stocks water during winter and redistributes it in the dry season. The higher area, warmer, is great for red varieties. The harvest will be smaller than in other Chilean regions but provides high quality grapes.

## Tasting notes

Cherry and fresh raspberry. Slight vanilla aromas and toasted notes. The palate is concentrated with ripe cherry and raspberry flavours, vibrant acidity, soft tannins and a good finish.

## Food pairing

Roast duck with red onions, barbecued sticky pork, sweetly spiced red cabbage, duck with hoisin sauce, roast butternut squash & sweet potato.

## Technical details

Varieties:  
Pinot Noir  
Closure: Diam  
ABV: 13%

Colour: Red  
Style: Still  
Case Size: 6 x 75cl  
Oak Aging: 4 months

