



MARAY

GRAN RESERVA

PINOT NOIR 2017



ORIGIN

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

CLIMATE

There are lots of small thorny bushes and wild scrub and, on the northern and western slopes of the ravines (the sunniest), there are a lot of cacti. Here the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is windy in the afternoons and is technically classed as a cool area for wine production.

PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in the third week of March, when this variety had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. The grapes were subject to a cold soak for 3 days and then continued on to the alcoholic fermentation in small stainless steel tanks at controlled temperatures. Next came a second maceration, lasting 5 days. 100% of this wine was aged in French oak barrels for ten months.

TASTING NOTES

Fresh and elegant, this cool climate Pinot Noir comes from our Limari vineyards, which have clay-limestone soils that are ideal for this variety. In the mouth, it is well-rounded with intense flavours of cherries and raspberries, combined with a delicate acidity and a hint of spice.

TECHNICAL INFORMATION

Varieties: 100% Pinot Noir
Yield: 7.000kgs per ha
Harvest: Third week of March
Alcohol (Vol%): 13%
PH: 3.36
Total Acidity: 3.52 g/l (Tartaric Acid: 5.39 g/l)
Residual Sugar: 3.19 g/l

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