

# VIÑA ALTO ROBLE

## Santa Alba Reserva Pinot Noir



### Region

One of Chile's largest wine regions, Central Valley stretches for almost 250 miles, from just south of Santiago to the southern end of the Maule Valley. Covering many different terroirs, it produces a range of different styles, largely from international varieties (in addition to Carménère). However, recently there has also been more exploration of the potential of cool-climate areas of the Valley for more aromatic varieties.

### Producer

In 1993 founders Francisco Acurra and Patricio Larrain began searching for new terroirs in which they could produce a wider range of varieties and styles. 'Alto Roble' means 'tall oak tree', representing strength, stability and nobility, something they aim to reflect in their wines. Winemaking is led by Eloísa Uribe, who has extensive experience including several years in the Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

### Viticulture

VTS and Pergola. Hand and machine harvested.

### Vinification

Aged in American oak for 4 months.

### Tasting Note

Cherries, wild berries and a note of cinnamon smoke all appear on the alluring and inviting nose of this Pinot Noir. The palate is elegant and has just a touch of weight. Fine smoky tannins, dark cherries covered in chocolate and vanilla ice cream can all be found in this superbly crafted wine.

### Food Matching

This wine will pair well with a variety of foods; try it with a rack of lamb as the sweet oak notes and wild fruit will work wonderfully with the sweet and herby meat flavours.

### Technical Information

<b>Country</b>	Chile
<b>Region</b>	Central Valley
<b>Blend</b>	100% Pinot Noir
<b>Winemaker</b>	Eloísa Uribe
<b>Alcohol</b>	13%
<b>Body</b>	Medium
<b>Oak</b>	4 months in American oak
<b>Residual Sugar</b>	4 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites