



B E R T A

FAMILY WINES

Pinot Noir gran reserva 2019



Variety	Pinot Noir 100%	
Vineyard	Santa Berta Millapel	
DO	Itata Valley	
Alcohol	14,5%	alc/vol
Total acidity	2,67	g/L sulfuric
pH	3,86	
Residual sugar	2,84	g/l glucose
Free sulphur	14,00	mg/L
Total sulphur	50,00	mg/L
Volatile acidity	0,67	g/L acetic
MLF	100%	





**B E R T A**
FAMILY WINES

Pinot Noir gran reserva 2019

Winemaking notes

Clay loam soil with medium fertility. Yield of 8 ton/ha with 2.700 plants/ha and furrow irrigation. Ungrafted vines on a trellis system.

Hand harvested. Destemmed, with crushing of 20% of the grape. Fermented at 25°C in stainless steel. Native yeasts without the addition of enzymes.

Devatted after 20 days and transferred straight into 225 litre French barriques at a Medium toast for malolactic fermentation. After approximately 10 months of ageing, the wine is bottled.

Tasting notes

Young cherry red colour. Fresh red fruit aromas, such as strawberry and cherry. On the palate its finesse and balance stand out, with a long and smooth finish. Ideal company for pasta, fish and red meat dishes. Soups and tapas.

Serve depending on the pairing (food temperature) 12 to 16°C.



Pinot Noir gran reserva 2019

Bottle

Type	Vintage Augusta P45
Colour	Ebony
Weight	630 grs.
Volume	750 cc
Height	29,4 cms.
Diameter	9,3 cms.
Total weight	1.370 grs.
Barcode	0659438775310



Case

Type	6 bottles lying down position
Length	32,5 cms.
Height	20,0 cms.
Width	28,0 cms.
Volume	0,0182 m3
Total weight	8.880 grs.

