

LUMA CHEQUÉN

TECHNICAL SHEET

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Luma offers handmade wines selected from the best lots of InVina's extensive vineyards, fermented in small tanks, then aged in barrel for 12 months.

TERROIR

Soils: Deep clay soils of medium to low fertility.

Climate: Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean.

PINOT NOIR GRAN RESERVA 2014

Variety: Pinot Noir

Vintage: 2014

Appellation: Maule Valley, Chile

Composition: 100% Pinot Noir

Ageing Potential: It is ready to enjoy now, and will continue to develop favorably in bottle for up to 5 years if stored in a cool and dark place.

ANALISYS

Alcohol: 13.9%

VINIFICATION

Harvesting: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes were cold macerated for 6 days, then fermented in stainless steel tanks between 26° – 28° degrees for 10 days.

The grapes for this Estate Bottled wine come from Batuco Estate in the coastal mountains of Maule where sea breezes keep temperatures moderate during the entire growing season, the hand-picked grapes were fermented in small open-topped tanks and manually punched down during fermentation, and then aged in oak barrels for 12 months.

WINEMAKER'S NOTES

Enjoy the nose of dried fruit and squashed cherries and flavors of leather, prunes and blueberries overlaid on soft oak notes.

PAIRING FOOD

Highly recommended for risotto with mushrooms, fettuccine, creamy cheeses and soups. It is recommended to drink between temperature 14° - 16° C.

