

---

## DON PASCUAL RESERVE

The purpose of the Don Pascual Reserve line is to showcase the best expression of each varietal. The grapes are harvested in each region at their optimal physiological and aromatic maturity to offer wines with a pure style and character.

### PINOT NOIR

Low yield vineyards, a pre-selection of bunches and pre-fermentation cold maceration are the keys to this Pinot Noir which displays great varietal typicity with intense notes of strawberries and cherries. Can be enjoyed with a traditional service temperature of 16°C (61°F) or alternatively served like a white wine, between 5 - 8°C (41 - 47°F).

---

### Winemaking

With yields limited to 6,000 to 8,000 kg per hectare, the same as those of the Grands Crus terroirs in Burgundy, this Pinot Noir achieves a very high concentration and aromatic intensity. This is highlighted in the tasting of the berries by enologists, along with the analysis of the skin, pulp and seeds. The optimal harvest date is then chosen based on these parameters. At harvest, only selected bunches continue on to the winery, where they undergo a second selection.

The berries cold macerate in a tank for 4 days to extract the color and aromas, and then selected yeasts are added for fermentation at a temperature of 20 to 24°C (68 - 75°F). At the end of fermentation another maceration takes place.

---

### Tasting Notes

Don Pascual Reserve Pinot Noir has a bright color with medium intense shades of red. The nose is characterized by intense fruit reminiscent of cherry and aromas of undergrowth. Subtle mineral and spice notes are felt in the second attack.

The palate is round with intense red fruits, and pronounced, velvety tannins. The finish is persistent.

---

### Service and Consumption

Don Pascual Reserve Pinot Noir can be enjoyed at a temperature of 14 - 16°C (57 - 61°F), accompanying Mediterranean cuisine such as paella or Uruguayan cuisine such as stuffed pork flank steak. It can also be enjoyed chilled (5 - 8°C/41 - 47°F) with a salad.

