
IMPERO

WINE DISTRIBUTORS

PINOT NOIR RESERVE

FOX CAVE, RED WINE

APPELLATION

Central Valley, Chile

VARIETAL COMPOSITION

Pinot Noir

ALCOHOL CONTENT

13% vol.

WINEMAKING

Harvested mid March. Macerated 12-14 days, fermentation at 18-22°C. The wine is kept on light lees for three months in contact with French oak. Then it continues aging in stainless steel vats until bottling.

TASTING NOTES

Bright cherry red color. Expressive nose of strawberry, raspberry and cedar wood. Juicy on the palate, a creamy texture with soft tannins to finish. Serve at 12-14 °C.

FOOD PAIRING

Pairs well with cured meats and pizza.



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