



DE GRAS PINOT NOIR RESERVA

£14.00

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SKU: CWDGPNR

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De Gras is one of Chile's finest and most widely awarded wine estates, producing a broad range of varietals mainly from their vineyards in the heart of Colchagua Valley.

Since their arrival to Chile, over a century ago, from their native Barcelona, the Gras family has been working towards producing world-class wines from Chile's best terroirs. They have been growing vines since 1940, and today their winemaking and viticulture are certified sustainable.

The grapes for this wine are grown in the coastal Leyda Valley on the clay and granite soils that are typical for the region. The vines are hand-harvested in March.

Grapes are destemmed with a brief cold maceration before fermentation at between 14°C and 28°C. The wine is aged in old Burgundy barrels for 8 months.

Grape: Pinot Noir

Tasting Note: Perfumed wild raspberry, with delicate hints of spice. Soft, silky and elegant.

Food Match: Ideal with game or red meat such as a pork loin with figs and balsamic dressing.

Closure: Screwcap

Farming Practices: Certified Sustainable - Contains Sulfites

