

Boutinot

WINES

CAPO NATIVO Pinot Noir - 2019

This organic beauty is fresh and fruity!



UCHV109	Valle De Bio Bio	Valle De Bio Bio, Chile
Pinot Noir	13.5%	Screwcap
100% Pinot Noir		

HOW IT'S MADE

Adobe reserva range seeks to reflect the natural balance that must exist between the land, the vines, and their environment by minimizing the use of non-natural elements that are external to the vineyard. The Bio Bio has a moderate humid Mediterranean climate with warm days and cool nights prolonging the growing season. Average rainfall is among highest of all Chilean wine valleys. The Bio Bio's higher rainfall, strong winds and broader extremes make for more challenging conditions than those of Chile's more northerly regions. Vine growing here requires more patience, skill and nerve than in other valleys. The Pinot grows on a red clay soil here. The pressing is at low temperature to extract color and aromas but no harsh tannins. The fermentation is relatively cool with gentle pump-overs. After fermentation is finished, 10% of the blend is aged for 6 months in French oak to give more complexity to the wine.

TASTING NOTE

Light ruby red in color with aromas of fresh strawberries accompanied by subtle notes of spices. The medium bodied palate is elegant, delicate and fresh with juicy sour cherry flavors balanced with ripe tannins and a long finish.

Case / Bottle Size	12 x 750mL
Bottle Barcode	7804320749693
Case Weight	31.74 lbs
Case Barcode	17804320749690
Capsule Type	Aluminum
Pallet Details	55 cases per pallet / 5 layers

FOOD MATCH

Ideal with fish and shellfish cooked with creamy sauces or butter. Also it pairs well with white meats such as chicken or turkey and as aperitif served with ham, such as Serrano or Prosciutto. It is an excellent accompaniment to sushi.

AWARDS

ALLERGENS

Contains sulfites and no other allergens