



Capo Nativo 'the professor'

Region:
Valle de Casablanca

Grapes:
Pinot Noir

ABV:
14.0%

What:

This light-bodied, elegant, and fruit-forward red has a beautiful ruby color and offers classic Pinot Noir characteristics, with aromas of cherry and raspberry and subtle earthy notes.

Where:

This region has a moderate humid Mediterranean climate with warm days and cool nights prolonging the growing season. Average rainfall is among the highest of all the Chilean wine valleys. With strong winds and broader extremes, it makes for challenging conditions that those of Chile's more northerly regions. Vine growing here requires more patience, skill and nerve than in the other valleys. The Pinot Noir grows on 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 six months in French oak to give more complexity to the wine.

Barcode:
7804320749693

Sales Info:
750ml ,Case12 ,32.02 lb.

Palletization:
55 Cases / 5 Layers



Food Pairings:

Ideal with fish and shellfish cooked with creamy sauces or butter. Also pairs well with white meats such as chicken or turkey. Serve as an aperitif or alongside ham, such as Serrano or Prosciutto. Nice accompaniment to sushi

Tasting Note:

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

