



Indomita, Nostros Pinot Noir Reserva, Casablanca, Chile, 2022

Producer Profile

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood, yet belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile.

Their 100 hectares of vineyards across Casablanca and Maipo, take full advantage of the regions climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, whilst Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures to minimise waste water and energy consumption, alongside ventures to create local employment across both winemaking and wine tourism.

Viticulture

Grown in Chile's Casablanca Valley, the climate in this valley can be described as cool Mediterranean. Its closeness to the ocean tempers its climate and winters tend to be mild. The vineyards are planted on the flatter plains and on the gentle slopes of the Casablanca valley. Generally, the soil is of relatively poor quality with low fertility, and therefore good for growing wine grapes.

Winemaking

What makes Indomita stand out is the way they strive to achieve excellence with some of the best winemakers in Chile and an incredible state of the art winery in Casablanca. This wine is made from Casablanca fruit which was fermented in tank at a cool temperature to retain those beautiful aromatics.

Tasting Note

Intense, deep colour. Aromas of red and black wild berries, truffle, paprika, pepper and clove. The round and silky body so characteristic of ripe Pinot Noir offers a pleasant, persistent and full experience.

Food Matching

Ratatouille, sausage & fennel meatballs with lentils.



Product code: 9421

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 5 months

Type: 225l French Oak

% wine oaked: 40

% new oak: 10

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