



Bolita de Fuego

RESERVA PINOT NOIR



VARIETY

100% Pinot Noir

VINEYARDS

Los Chacayes,
Valle de Uco

SERVING TEMPERATURE

10°–12°C

AGING

12 months in first-use French oak barrels.

TASTING NOTES

Attractive and delicate reddish hues that reflect brightness and vibrancy. Initial impressions are fresh, with a delicious combination of red and black fruits such as strawberries, blackberries, and blueberries.

Pleasant and flavorful on the first sip, creating a gentle initial sensation. Silky tannins, a full-bodied structure, strength, and a refreshing profile that caresses the palate are the main characteristics of this Pinot Noir, which conveys identity and personality. Long and persistent finish.

FOOD PAIRING

Grilled fish dishes with roasted vegetables, aged cheeses, cold cuts, risottos, and desserts that combine chocolate with citrus creams. The wine's organoleptic virtues challenge and excite the senses.

TEMPERATURE

We recommend serving it between 10°C – 12°C.