



VARIETY:

100% Pinot Noir.

ORIGIN:

This wine has been made with Pinot Noir grapes sourced from Curicó Valley. The vineyards are planted in a soft slope zone. Conduction system of the vines is that of vertical trellis with drip irrigation.

CLIMATE:

The 2010 vintage season began with a cold spring that delayed budding, but then in summer, temperatures increased considerably. Later, in February, temperatures decreased once again, which allowed for a slow ripening of the grapes. This produced wines with great aromatic intensity and with a good balance of acidity and alcohol, resulting wines which are fresh and rich in color.

HARVEST:

Grapes were hand-picked during the first and the second week of March. Vineyard's yield was 8 tons/hectare.

VINIFICATION:

Cold maceration for 5 days. Alcoholic fermentation carried out with selected yeasts at controlled temperatures between 25 and 27° C. The grapes were punched-down 3 times a day. 15 days of maceration in total. Aging was carried out in French oak barrels for 10 months, 30% of which were new, 30% of a single use, and 30% of second use.

ANALYSIS:

A°: 14 %
TA: 5.38 g/L (C4H6O6)
pH: 3.45
VA: 0.55 g/L
RS: 3.0 g/L

TASTING NOTES:

Visual: Low intensity bright ruby red.

Aroma: Small red fruit is highlighted, like cherries, sour cherries and raspberries, with notes of vanilla and caramel contributed by time in the barrel.

Palate: It as a fresh and fruity wine, with soft, harmonic and delicate tannins, and a long finish.

It may be drunk immediately or aged for 3 to 4 years

Serving Suggestion: Ideal to accompany game birds, pastas and soft cheeses. To be preferably served between 14°C and 15°C.