

**VARIETY:**

100% Pinot Noir.

ORIGIN:

This wine is made from Pinot Noir grapes grown in the Curico Valley. The vineyard is planted in an area with gentle, rolling hills. The vines are vertically trained and drip irrigated.

CLIMATE:

The 2010-2011 season began with a cool spring, delaying bud break. Temperatures rose considerably in the summer, but in February the temperatures fell again, permitting a slow ripening of the grapes. This resulted in fresh and colorful wines with high aromatic intensity and a good balance between acidity and alcohol.

HARVEST:

The grapes were hand-picked during the first week in March.

VINIFICATION:

The grapes underwent cold-maceration for five days before beginning alcoholic fermentation with selected yeasts at controlled temperatures of 24° to 25° C. The cap was punched down three times a day during the 12-day maceration. The wine was aged for 10 months in French oak barrels, of which 30% were first-use, 30% second-use, and 30% third-use.

ANALYSIS:

A°:	14.2 %
TA:	5.45 g/L (C4H6O6)
pH:	3.4
VA:	0.6 g/L
RS:	2.6 g/L

TASTING NOTES:

Visual: Brilliant and low-intensity ruby red

Aroma: Small red fruits, like cherries and raspberries, stand out, along with notes of vanilla and caramel as a result of barrel-aging.

Palate: It is a fresh and fruity wine, with smooth, harmonious, and delicate tannins and a lasting finish. Drink immediately or age for three to four years.

Serving Suggestion: Ideal for accompanying game birds, pastas, and soft cheeses. Serve preferably between 14°C and 15°C.