

Herú

PINOT NOIR

2011

Deep ruby red in colour, the nose initially reveals fragrant aromas of tart red fruits such as strawberry and raspberry, true to the classic profile of this noble variety. Subtle notes of vanilla and spice interlace with delicate minerality, creating a red that is both charming and complex. On the palate, concentrated juicy fruit flavours and ripe round tannins are framed by a distinctive yet elegant backdrop of French oak. The result is a wine with refined aromas and flavours that seduce with every sip from the glass.



VINEYARDS

VARIETY: 100% Pinot Noir

D.O.: Casablanca Valley.

SOIL: The first 60-cm layer of soil consists of granitic red clay. A metre below the surface, the soil is altered granite.

ORIENTATION: This vineyard is oriented North-South on a 20° slope.

YIELD: 5 tons/hectare

HARVEST: The clusters were manually harvested on 5 April.

VINTAGE: 2011 was a year of low temperatures in Chile, with a prolonged dry season during the ripening period, which resulted in the production of elegant, fresh wines with delicious acidity and good persistence.

WINEMAKING

FERMENTATION: Prior to fermentation, the grapes underwent a cold maceration to extract their colour and aromas. They were then fermented in open stainless steel tanks at a controlled temperature of between 24°C and 26°C. Manual pump-overs were used for 100% of the extraction during fermentation.

AGEING: All of the wine was aged in French oak barrels for a period of 12 months. 25% of the barrels were new, 35% second use and 40% third use.

BARREL AGING: 6 months

WINE ANALYSIS ALCOHOL: 13.5% GL; pH: 3.35. Total Acidity: 6.85 g/L (Tartaric Acid).

CELLARING: This wine can be enjoyed now or, if cellared under the right conditions, will increase in complexity over the next 8 years.

TASTING NOTES

COLOUR: Deep ruby red with violet tints

AROMAS: The nose opens with red fruit aromas, such as strawberries, raspberries and black cherries, true to the classic Pinot Noir profile. Later, notes of vanilla, cinnamon and dried fruit become apparent.

PALATE: The mouth provides juicy red fruit flavours and crisp acidity, together with soft, well-rounded tannins over a base of fine, elegant French oak.

SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine is excellent with oily fish, pasta, soup and cheese.

VIÑA VENTISQUERO

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