



Herú

PINOT NOIR

2017



VENTISQUERO
Challenging Spirit

VINEYARD

VARIETY: 100% Pinot Noir

DENOMINATION OF ORIGIN: Casablanca Valley

VINEYARD OF ORIGIN: Tapihue Vineyard

BLOCK: 34

SOIL: Granitic red clay from one hill in particular. Fractured mineral granite rock at a depth of one metre. The vineyard is oriented east-west, 20 degrees north.

HARVEST: The grapes were manually harvested between 15 and 16 March

VINTAGE: Temperatures were medium to high during 2017 in the Casablanca Valley. This resulted in the grapes ripening more quickly, so the harvest began in early March. The wines were well-balanced and aromatic

WINEMAKING

FERMENTATION: The grapes first underwent a cold maceration for around a week to draw out the colour and aromas. Then they were fermented in small open tanks at controlled temperatures of between 22°C and 26°C.

AGEING: All of this wine was aged for 14 months in French oak barrels: 25% of them new Bordeaux barrels, 35% second use and 40% third use.

BOTTLE-AGEING: 6 months.

TECHNICAL DATA:

Alc/Vol: 13,5 %GL

pH: 3,47

Acidity: 5,20 g/L (Tartaric Ac.)

Residual Sugar: 2.15 g/l

AGEING POTENTIAL: This wine can be kept for more than 8 years if stored correctly

TASTING NOTES

COLOUR: This wine is deep ruby in colour.

NOSE: The nose opens with the classic red fruit, such as strawberries and wild raspberries, typical of this noble variety. Notes of vanilla and spices intermingle subtly with a delicate minerality, making this a delightful and complex wine.

MOUTH: The mouth reveals intense, fruity flavours and tannins which are ripe, well-rounded and integrated into the elegant structure. Long in the finish. The French oak frames the expressiveness of this distinctive and elegant wine.

SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine pairs well with oily fish, pasta dishes, creamed soups and mature cheese.