

Pinot Noir 2016

Variety: 100% Pinot Noir

D.O: Leyda Valley

Vineyard of Origin: Las Terrazas Vineyard

Block: 22

Soil: Block 22 has a north-south orientation with a 20-degree, south-facing slope. It is located 5 km from the sea. The first 60-cm layer of soil is granitic red clay, then at depths greater than a metre, the soil is altered granitic rock.

Harvest: Harvest was from 01 to 06 April

Vintage: The 2016 harvest was characterized by a year of moderate to low temperatures in the Leyda Valley, therefore the maturity period was slow. Because of this we were able to obtain fresh wines of good intensity and great typicity.

Fermentation: The grapes first underwent a cold pre-fermentative 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: 100% of the wine was aged in French oak barrels for a period of 12 months. 15% of them were new, 30% second-use and 55% third-use.

Technical Data:

Alc / Vol: 13.0% GL

Ph: 3.42

Acidity: 5.43 g / L (Tartaric Acid)

Residual Sugar: 2.5 g / L

Ageing Potential:

This wine can be drunk now or can increase in complexity over the next 8 years if stored in appropriate conditions.

Winemaker Comments

Deep ruby red with violet hues. The nose initially reveals aromas of black and red berries, such as murtillas, cranberries, black plums and raspberries. The palate has balanced acidity and flavours of juicy black fruit, along with smooth, well-rounded tannins sustained by the notes of soft French oak.

Best served at between 14°C and 15°C, this wine pairs well with oily fish, pasta, creamy soups and cheese.

