

SINGLE  
BLOCK

**GREY**  
[GLACIER]

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BLOCK  
N° 22

# Pinot Noir 2019

| PINOT NOIR  
D.O. VALLE DE LEYDA  
LAS TERRAZAS VINEYARD  
12 months in French oak barrel

**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 7 km from the sea, on the second terrace. The first 60-cm layer of soil is granitic red clay, then at depths greater than a metre, the soil is altered granitic rock.

**Vintage:** Year of high temperatures in the month of January which accelerated the maturity of the grapes. After the temperatures dropped somewhat in February, in March they remain medium to high again, which finally brought the harvest forward from a normal year by about 10 to 12 days. However, acidity levels remained high allowing fresh and aromatic wines to be obtained.

**Harvest:** The grapes were harvested between 12 and 19 March, when their organoleptic qualities, aromas and tannins were at their best.

**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 300lts 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: 13.5% GL

pH: 3.59

Acidity: 5.30 g/L (Tartaric Acid)

Residual Sugar: 3.0 g/L

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

## Tasting Notes

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 duck, with oily fish, pasta, creamy soups, different lean meats and hard cheese.

