

## PINOT NOIR 2017

### Vineyard

**Variety**

100% Pinot Noir

**D.O**

Leyda Valley, Las Terrazas Vineyard

**Soil**

Clays of alluvial and granitic origin. Depth of 2 mt

**Harvest**

The grapes were hand-harvested between 20 and 25 March

**Vintage**

The 2017 harvest was characterized by a semi-warm year in the Leyda Valley. This resulted in the early harvest of the grapes, which in turn resulted in a good aromatic potential of the wines.

### Winemaking

**Fermentation**

The grapes were subjected to a total de-stemming and the whole berries were kept in stainless steel tanks. A cold maceration was initially performed at temperatures between 6- 8°C for 7 days. The fermentation was carried out between 22-26°C, with a gentle regime of pump-overs, resulting in tannins with a delicate texture.

**Ageing**

70% of the wine was kept 10 months in French oak barrels and 30% in stainless steel tanks to maintain the fresh fruit component.

**Technical Data**

Alc/Vol: 13,0%

pH: 3,3

Acidity: 4.43 g/L (Tartaric Acid)

Residual Sugar: 3.0 G/L

**Ageing Potential**

5 years under optimal conditions.

### Tasting Notes

Red ruby with violet tints. Elegant aromas of fresh red berries such as strawberry and raspberry stand out. This is intermingled with soft notes of spices and touches of vanilla from the French oak ageing. Of delicate body but good acidity, this wine reveals fresh and soft tannins, providing a rounded and elegant pallet. Of good persistence, with the reappearance of fresh red fruit notes, vanilla and spices.

### Serving Suggestion

We recommend to enjoy this wine at a temperature between 14-15°C; best accompanied by oily fish, pastas and white meats.

