

## PINOT NOIR 2018

### Vineyard

#### Variety

100% Pinot Noir

#### D.O

Leyda Valley

#### Soil

Clays of alluvial and granitic origin. Depth of 2 mt

#### Harvest

The harvest took place from March 21 to April 24. The clusters were hand-picked, then transported and selected in the winery.

#### Vintage

The temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

### 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: 13,5% GL

pH: 3,66

Acidity: 4.68 g/L (Tartaric Acid)

Residual Sugar: 4.0 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.

