

QUEULAT

SINGLE VINEYARD

PINOT NOIR 2019

Vineyard

Variety

Pinot noir 100%

D.O

Leyda Valley.

Vineyard of Origin

Las Terrazas Vineyard.

Soil

Clays of alluvial and granitic origin. Depth of 2 m.

Harvest

The harvest took place from 14 February to 19 March. The clusters were hand-picked, then transported and selected in the winery.

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.

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%

pH: 3.6

Acidity: 5.14 g/L (Tartaric Acid)

Residual Sugar: 3.11 g/L

Ageing Potential

5 years under optimal conditions.

Tasting Notes

Red ruby with violet tones at the rim. 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.

