



PINOT NOIR

APPELLATION	Central Valley
ALCOHOL	13,5% by Vol.
TOTAL ACIDITY	4.3 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

Vineyard is located very close the Andes Mountains and therefore slightly cooler than the lower parts of the Curico Valley. Annual rainfall averages about 800 millimeters (32 inches) concentrated in winter months. Soils have alluvial origin and sandy loam texture, with rocky strata of brownish-gray colour.

VINIYARD

Year of plantation: 2005

Trellising system: Vertical Shoot Positioned trellis

Density: 3,330 plants/hectare (1,350 plants/acre)

Yield: 12 tons/hectare (4.9 metric tons/acre)

Harvest method: Mechanical harvest during the last 2 weeks of March.

WINEMAKING

Maceration: 4-16 days.

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus) at temperature ranging between 18°C and 20°C (64°F-68°F).

Aging: Wine aged in stainless steel tanks with oak contact for 6 months.

TASTING NOTES

Appearance: Bright cherry colour with red highlights.

Nose : Intense notes of raspberry, clove and leather.

In mouth : Juicy palate, with gentle tannins, round mouthfeel and toasted notes in the finish.

PAIRING RECOMMENDATION

Chicken breast with mushroom sauce.