

Aconcagua Cuvée

Pinot Noir 2020

VINEYARDS

APPELLATION: Aconcagua Region

The grapes come from selected vineyards that grow near the Pacific Ocean coast in the Aconcagua Region, on hills at an altitude of 100 to 300 meters above sea level. The gentle Pacific breeze and morning fog make these vineyards ideal for producing varieties such as Pinot Noir.

VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKING NOTES

The grapes for Aconcagua Cuvée Pinot Noir 2020 were picked, destemmed, crushed, and deposited into open-topped stainless-steel tanks for fermentation. 70% of the wine was aged in French oak barrels for 9 months.

TASTING NOTES

Aconcagua Cuvée Pinot Noir 2020 shows a bright and beautiful cherry red colour with violets hues. On the nose, presents notes of red fruits that reminds of cherries, plums and Chilean guava, accompanied by soft notes of nuts and pastries. On the palate, offers notes of red fruits framed by delicate notes of nuts and fine pastries. This wine has a fresh and juicy entrance, with an excellent acidity that enhances its depth and great persistence on the palate.

TECHNICAL INFORMATION

ALCOHOL:	13.5°
PH:	3.51
TOTAL ACIDITY:	5.22 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.15 g/L

