



ESTATE

Pinot Noir 2021

VINEYARDS

APPELLATION: Aconcagua Region

The grapes for our Estate Pinot Noir are from our vineyards in the cool-climate Aconcagua Region, planted on the northeastern slopes of Chile's Coastal Range, less than 30 kilometres from the Pacific Ocean. The sea breezes and morning fog offer ideal conditions for cool climate varieties such as Pinot Noir.

WINEMAKING NOTES

The grapes were hand-picked, inspected on a double selection table, then deposited in stainless steel tanks, including 15% whole-cluster. The must was cold macerated for 3 to 5 days prior to alcoholic fermentation with all-native yeasts. In all, maceration lasted from 12 to 20 days. Finally, 50% of the wine was aged for 6 months in barrels.

TASTING NOTES

Estate Pinot Noir 2021 has a cherry red colour with ruby shimmers. On the nose, unfolds red berries and balsamic notes and hints of roasted touches, caramel, and sweet spices. The palate is aligned with the nose, showing red berries and balsamic notes. It is a wine with great acidity, juiciness and elegant tannins of excellent persistence.

FOOD PAIRING

Enjoy pairing with light pasta, fish, and all types of shellfish.

TECHNICAL INFORMATION

ALCOHOL:

13%

PH:

3.58

TOTAL ACIDITY:

5.43 g/L (in tartaric acid)

RESIDUAL SUGAR:

3.29 g/L

