

Pinot Noir 2017

Variety: 100% Pinot Noir

D.O: Leyda Valley

Vineyard of Origin: Las Terrazas Vineyard

Block: 22

Soil: Block 22 has a north-south orientation with a 20-degree, south-facing slope. It is located 5 km from the sea. The first 60-cm layer of soil is granitic red clay, then at depths greater than a metre, the soil is altered granitic rock.

Harvest: The grapes were harvested between 7 and 11 March, when their organoleptic qualities, aromas and tannins were at their best.

Vintage: The 2017 season was fairly warm in the Leyda Valley. This resulted in the grapes being harvested earlier and, as a result, the wines had good aromatic potential.

Fermentation: The grapes first underwent a cold pre-fermentative maceration to extract their colour and aromas. They were then fermented in open stainless steel tanks at a controlled temperature of between 24°C and 26°C. Manual pump-overs were used for 100% of the extraction during fermentation.

Ageing: 100% of the wine was aged in French oak barrels for a period of 12 months. 15% of them were new, 30% second-use and 55% third-use.

Technical Data:

Alc / Vol: 13.5% GL

Ph: 3.42

Acidity: 4.91 g / L (Tartaric Acid)

Residual Sugar: 3.15 g / L

Ageing Potential:

This wine can be drunk now or can increase in complexity over the next 8 years if stored in appropriate conditions.

Winemaker Comments

Deep ruby red with violet hues. The nose initially reveals aromas of black and red berries, such as murtillas, cranberries, black plums and raspberries. The palate has balanced acidity and flavours of juicy black fruit, along with smooth, well-rounded tannins sustained by the notes of soft French oak.

Best served at between 14°C and 15°C, this wine pairs well with oily fish, pasta, creamy soups and cheese.

