



Cherry red in colour, it has a fresh, elegant aroma, with intense fruit such as cherry, well balanced with some rose and herbaceous, earthy hints. It tastes soft, resulting in a very pleasant and appealing wine. A long finish, with notable fruit and complexity.

TECHNICAL SHEET

Varietal Composition:
100% Pinot Noir

Clone:
French 777

Denomination of Origin:
Leyda Valley

Vineyards:
MontGras, Amaral

Block:
Nº 12

Year Planted:
2006

Trellis System:
Double Guyot

Irrigation System:
Drip

Yield per hectare:
6,000 kg

TERROIR

Climate:
Coastal, with the double influence of the Pacific Ocean - only 12 km (7 mi) away - and the bordering Maipo River.

ANALYSIS

Alcohol : 14%
Residual Sugar : 2.0 g/l
Volatile Acidity : 0.6 g/l
Total Acidity : 5.5 g/l
pH : 3.39
Cases Produced : 300

Winenaker's Comments

This is a wine with a lot of character, that reflects all the typicity of the variety, showing a lot of red fruit, especially cherry.

2013 was a cold and late year. Very different from 2012, so the ripeness was slow in arriving and not very easily achieved. Yields were also higher than in 2012. Nevertheless, the acidity, freshness, and delicate red fruit was very distinctive.

- Jaime De la Cerda

GEOLOGY

Soil Type : Rolling hills of ancient alluvial soil deposits.

Orientation : North - West

Solar Exposure : North - West

Vineyard Altitude: 200 m / 656 ft. above sea level

HARVEST

Grapes were selected and handpicked between March 22nd and 27th, 2013.

VINIFICATION PROCESS

5 days of cold maceration. Fermentation with native yeast at 8° to 10° C / 46° to 50° F.

AGEING PROCESS

100% French barrel aged in 228 litres barrels; all of second and third use, during 16 months.

FILTERING & BOTTLING PROCESS

The wine was bottled with Ictiocola clarifying (fining) and without initial filtering. Wide membrane filtering of 20 micras before bottling.

AGEING POTENTIAL

Can be enjoyed immediately or cellared for 10 years.

SERVICE

Service T°: 12° - 13° C / 50° - 55° F

Food Pairing: Époisses de Bourgogne cheese, pork, chicken or duck with mild sauces, pasta, mushrooms, not very spicy oriental food, sushi and risotto. Steak tartare and carpaccio would also go nicely with this wine.

Storage Recommendation: Bottles in horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15° C / 59° F.