

## Pinot Noir / 2018



Sustainable wines from Chile

### VINEYARD

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**D.O:** Leyda Valley

**Climate:** Coastal with constant, cool temperatures throughout the year.

**Soil:** Old alluvial deposits over marine terraces, as well as the granite and clay soils that are characteristic of Leyda.

**Harvest:** The grapes were hand-harvested and selected from the third week of March onwards.

### WINEMAKING

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**Winemaker:** Jaime De la Cerda

**Fermentation:** The clusters were destemmed and subject to a short cold maceration (1 to 2 days) to extract the maximum aromatic precursors. The grapes were inoculated with selected yeasts and fermented at between 14°C and 28°C.

**Ageing:** Just 10% was aged in old, 228-litre barrels for 6 months to bring roundness to the wine without contributing too much oak.

### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 3.24 g/l
<i>Total acidity</i>	: 4.58 g/l
<i>pH</i>	: 3.60

### TASTING NOTES

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**Colour:** Bright with a light cherry-red colour.

**Aromas:** Pleasant aromas of fresh red fruit, especially raspberries.

**Palate:** This is a very refreshing wine with smooth, elegant tannins that contribute light structure. The texture is excellent and the finish is long and fruity.

### SERVING SUGGESTION

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This wine pairs very well with oily fish and white meat like chicken, pork, lamb and duck.

