

## Pinot Noir / 2019



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 second week of March onwards.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** The clusters were destemmed for 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% of the final blend was aged in old 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> | : 2.34 g/l |
| <i>Total acidity</i>  | : 5.79 g/l |
| <i>pH</i>             | : 3.52     |

### TASTING NOTES

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**Colour:** Light and bright cherry-red colour.

**Aromas:** Pleasant aromas of fresh red fruit, with some violets notes at the end.

**Palate:** Nice light and juicy structure accompanies its soft tannins that complement an excellent texture with a long and fruity ending.

### SERVING SUGGESTION

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

