



ALTO VUELO

PINOT NOIR 2007

ORIGIN

▣ The grapes are sourced from the Casablanca Valley situated 45 km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST

▣ D.O	Casablanca Valley
▣ Clon	777
▣ Date	March 28 th
▣ Yield	4 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless Steel
▣ Fermentation period	11 days
▣ Aging	12 Months in french barrels

CHEMICAL ANALYSIS

▣ Alcohol	14,4
▣ PH	3,49
▣ Total acidity	6,9 g/L tartaric acid
▣ Residual sugar	3,34 g/L

TASTING NOTES

▣ Light ruby red in color with notes of cherries and tyme on the nose. The palate is layered with primary flavors of strawberry and herbs, accompanied by secondary flavors of smoke and subtle oak. A light bodied wine, with silky tannins and a lingering finish. A beautiful example of cool climate Pinot Noir, should cellar well for several years.

