



PINOT NOIR 2009

COMPOSITION

- Pinot Noir 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated 45km 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 INFORMATION

- Origin Casablanca Valley
- Date April 25th to 30th
- Yield 6 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 7 - 10 days
- Fermented in French oak barrel
- Aging 12 months in French oak barrel

TASTING NOTES

This limited edition low yield Pinot Noir reveals an intense ruby red color. It is aromatically intense, with notes of cherries, raspberries, and black fruits – and a note of coconut and vanilla from aging in French oak barrels. This is an elegant, complex wine with silky tannins and generous aging potential – our very finest pinot from Chile's finest pinot valley.

CHEMICAL ANALYSIS

- Alcohol 14.0% by volume
- pH 3.57
- Total acidity 5.30 g/L expressed in Tartaric acid
- Residual sugar 2.90 g/L

