

Acorcoguo Cuvée Pinot Noir 2019

#### **VINEYARDS**

**APPELLATION:** Aconcagua Region

The grapes come from selected vineyards that grow near the Pacific Ocean coast in the Aconcagua Region, on hills at an altitude of 100 to 300 meters above sea level. The gentle Pacific breeze and morning fog make these vineyards ideal for producing varieties such as Pinot Noir.

# VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

## WINEMAKING NOTES

The grapes for Aconcagua Cuvée Pinot Noir 2019 were picked, destemmed, crushed, and deposited into open-topped stainless-steel tanks for fermentation. The wine was aged in French oak barrels for 9 months.

## **TASTING NOTES**

Bright and attractive cherry red colour, this Aconcagua Cuvée Pinot Noir has a fresh and fruity nose, reminiscent of strawberries and raspberries, accompanied by attractive notes of rosehip and a soft touch of mushroom. The fruit first appears on the palate, which later gives way to elegant balsamic notes reminiscent of dill and frames by delicate notes of pastries and sweet spices. It has a good structure, juicy sensation with soft and elegant tannins.

## **TECHNICAL INFORMATION**

ALCOHOL:	13.5°
PH:	3.46
TOTAL ACIDITY:	5.2 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.18 g/L

