

2015

## VINEYARDS

**D.O.:** Aconcagua Valley

The grapes that go into our Estate Series Pinot Noir were selected from vineyards in the Aconcagua Valley. The Mediterranean climate in the sector presents moderately warm summer days with cool evening breezes.

## VINTAGE NOTES

The warm spring temperatures and lower-than-average-precipitation resulted in an early harvest for the 2015 vintage, and although it was a challenging season, the final outcome was very well balanced. Despite the early harvest, the grapes were small to normal, which resulted in wine with excellent concentration and flavour with tremendous structure.

#### WINEMAKING NOTES

The grapes for our Estate Series Pinot Noir 2015 were picked, destemmed, crushed, and deposited into open-topped stainless steel tanks for fermentation. 50% of the wine was later aged in French oak barrels for 8 months.

#### TASTING NOTES

The wine presents delicate aromas of red fruits such as strawberries, cherries, and plums. It is fresh and juicy on the palate, with elegant structure and bright acidity.

# FOOD PAIRING

Enjoy with light pastas, fish, and all types of shellfish.

#### TECHNICAL INFORMATION

COMPOSITION: 100% Pinot Noir

**alcohol:** 13.5%

**PH:** 3.5

residual sugar:~2.55~g/l

TOTAL ACIDITY: 6.48 g/l (in tartaric acid)



