



ESTATE

Pinot Noir 2018

VINEYARDS

APPELLATION: Aconcagua Region

The grapes that go into our Estate 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

As opposed to last year, during this season the climate conditions favoured a higher productivity in the vineyards. Temperatures behaved within the historical frames and the season ended with mild conditions, thus allowing for a very balanced ripeness and harvest, positive in aspects of health, and generous in highly complex flavours.

WINEMAKING NOTES

The grapes for our Estate Pinot Noir 2018 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 7 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

ALCOHOL:

13.5%

PH:

3.4

TOTAL ACIDITY:

5.59 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.99 g/L

