

ESTATE

Pinot Noir 2019

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

The 2019 season was dry and warm. It began with a shortfall of rains by the end of winter and beginning of spring. Nonetheless, the absence of rains ensured splendid sanitary conditions of our grapes. The harvest developed earlier as this was a warmer season than historical averages. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of outstanding sanitary conditions and great concentration.

WINEMAKING NOTES

The grapes for our Estate Pinot Noir 2019 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 6 months.

TASTING NOTES

The wine has a beautiful ruby red color and presents delicate aromas of red fruits such as strawberries, cherries, and plums, along with delicate touches flowers and balsamic. It is fresh and juicy on the palate, with elegant tannins and bright acidity with great persistence.

FOOD PAIRING

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

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.45

TOTAL ACIDITY:

5.8 g/L (in tartaric acid)

RESIDUAL SUGAR:

1.88 g/L

