



## ESTATE

*Pinot Noir 2022*

### VINEYARDS

**APPELLATION:** Aconcagua Region

The grapes for our Estate Pinot Noir are from our vineyards in the cool-climate Aconcagua Region, planted on the northeastern slopes of Chile's Coastal Range, less than 30 kilometres from the Pacific Ocean. The sea breezes and morning fog offer ideal conditions for cool climate varieties such as Pinot Noir.

### WINEMAKING NOTES

The grapes were hand-picked, inspected on a double selection table, then deposited in stainless steel tanks, including 15% whole-cluster. The must was cold macerated for 3 to 5 days prior to alcoholic fermentation with all-native yeasts. In all, maceration lasted from 12 to 20 days. Finally, 50% of the wine was aged for 6 months in barrels.

### TASTING NOTES

Estate Pinot Noir 2022 has a cherry red color with violet hints. On the nose, unfolds notes of cherry, raspberry, and strawberries with hints of white pepper, accompanied by pleasant notes of nuts, plus caramel and sweet spice from its time in oak. The palate is aligned with the nose in which dominates red cherries and some balsamic notes. It is a wine with great acidity, juiciness and elegant tannins with excellent persistence.

### FOOD PAIRING

Enjoy pairing with light pasta, fish, and all types of shellfish.

### TECHNICAL INFORMATION

**ALCOHOL:**

13.5%

**PH:**

3.52

**TOTAL ACIDITY:**

6.02 g/L (in tartaric acid)

**RESIDUAL SUGAR:**

2.41 g/L

