



Vineyard Elevation : 250 m (820 ft)

Climate : A dry Mediterranean climate defined by reliable afternoon winds that cool the valley's scrub covered slopes.

Soil : Less than 15 miles from the coast, the alluvial terrace of volcanic rock reveals layers of clay at the surface. Primarily a stony consistency, the soils contain veins of limestone dust carried and deposited from high in the Andes by melting snow and ice. The high calcium carbonate content is quite unique to the Limarí Valley and is expressed in the refreshing, mineral-driven signature style of the regional wines.

OMNE

• VINO DE CHILE •

ORIGIN	Valle de Limarí Coquimbo Region, Chile
DESIGNATION	'Gran Reserva' Pinot Noir
VARIETY	100% Pinot Noir
TECHNICAL	ABV 13.5% PH 3.36
VINEYARD	Situated on the coastal side of the valley, the vineyard sits on an alluvial terrace lined with dry, vegetated ravines carved out by ancient rivers. Yields are maintained at just over 3 tons per acre.
PROCESS	The vineyards are hand-worked under the careful supervision of both the viticultural and winemaking teams in order to produce the best quality fruit. Grapes are hand-harvested into small boxes at the optimum physiological and phenological ripeness. Grapes are first sorted and selected by cluster, destemmed, and additionally berry sorted. To gently extract color and flavor from the skins the grapes are cold-macerated in small stainless steel tanks over three days. Fermentation is temperature controlled throughout followed by a 5 day on-skin maceration. Aged in old French oak barrels for 8 months.
TASTING	Fresh and elegant, this wine projects the cool-climate, limestone-rich origins that is so ideal for Pinot Noir. Well-rounded with generous red fruit flavors of cherry and raspberry. The palate is balanced by a lift of acidity, dried floral undertones and just a hint of spice.