



ORIGIN

Valle de Limarí | Coquimbo Region, Chile

DESIGNATION

'Single Vineyard' Pinot Noir

VARIETY

100% Pinot Noir

TECHNICAL

ABV 13.5% | PH 3.39

VINEYARD

The vines are planted in the oldest alluvial terrace of the Limarí river. The soil profile is a mix of gravel, clay and sand, with high concentration of active calcium carbonate and salt, caused by the limited rainfall in the area. This geological condition makes the area unique in Chile in terms of soil formation and composition.



**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 12 months.

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.

TASTING

Brilliant red in color. Very complex, fresh aromas with good fruit intensity. Rich with cherries, strawberries, spices and earthy notes. Perfectly integrated with the French oak. The palate is fresh, with good acidity, delicate and well balanced with a silky texture. A seductive wine with a long, elegant finish.

