



ORIGIN

Valle de Malleco
Araucanía Province | South Region, Chile

DESIGNATION

Selva Oscura Pinot Noir By LA RONCIERE

VARIETY

100% Pinot Noir

ALCOHOL

11.5%

OVERVIEW

Selva Oscura was born to further complement our cold-climate wine program. Only early, thin-skinned varieties such as Chardonnay and Pinot Noir can ripen in the cold, rainy Araucanía Province. Grape maturity often comes with great difficulty, but the resulting wines reach the bottle with intense freshness and vibrant aromas.

VINEYARD

Victoria Vineyard | Est. 2012 | D.O. Malleco

Planted in volcanic soils and surrounded by ancient forests, this is a place where vines have developed under adversity and grown to deliver unique wines, with inspiring character and personality.

D.O. Overview :

Under Vine : 2,0234 ha (50,000 ac)

Vineyard Elevation Range : 120-2,194 m
(400-7,200 ft)

Climate : Mediterranean

Soil Types : Fine-textured loam clay and loam silt, bordered by medium-textured volcanic soil in the foothills

Primary Red : Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carmenere

Primary White : Voignier, Riesling, Chardonnay and Sauvignon Blanc

PROCESS

Cool fermentation and pigéage takes place in open-top French oak barrels over seven days. The temperatures, ranging from only 64° F to 68° F, lend for gentle extraction. Before bottling, maturation in barrel is limited to just a few weeks while secondary, malolactic fermentation takes place.

TASTING

This wine delivers an elegant, bright-red color with aromas of blackberry, plum, caramel and cherry jam. The palate leaves complex impressions of fresh fruits accented with notes of vanilla. Polished textures are elegant and expressive with juicy tannins and persistent acidity.