

VALDIVIESO
OF CHILE

SINGLE VINEYARD

PINOT NOIR

VARIETY

Pinot Noir 100%

APELLATION

D.O. CAUQUENES VALLE DEL MAULE

HARVEST

Hand picked. Second week of April.

VINEYARD

Vineyards are located in the Coastal ranges of Cauquenes in the Maule Valley. Being less than 20 kms from the ocean, this zone has a strong maritime influence. These cool conditions combined with the low fertility granitic soils of result in low yields with excellent concentration and balance.

This fruit is fermented with wild yeast following the concept of Single Vineyard to produce wines of outstanding quality which express the uniqueness of their terroir.

VINIFICATION

- Careful hand selection.
- Bunches were gently de-stemmed, and cold macerated for 72 hours before undergoing fermentation with wild yeast.
- Fermentation is realized in small stainless steel open top fermenters for 7-10 days.
- During fermentation the skins cap is pushed by hand three times a day.
- There was long post-fermentation maceration on skins for 15 days, before pressing.
- The wine was aged for 12 months in French (100%) oak barrels.

TASTING NOTES

Bright vibrant red.

Intense aroma of fresh black berryfruits, strong cassis character, classic herbal characters.

Full bodied, flavoursome with texture and acidity to balance. Flavours are consistent with the complex aromatic profile. Long and pleasant finish.

Ageing Recommendations: Enjoy the concentration now or cellar for up to 3 years.

SERVICE AND FOOD PAIRING

This Pinot Noir pairs with risottos, white meats, duck, game and sophisticated pasta dishes. Serve at 16°C.

