



Grapes  
100% Pinot Noir

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.50%

Residual Sugar  
2.11 g/l

pH  
3.46

Total Acidity  
6.2 g/l

Drinking Window  
2024 - 2027

Tasting Guide  
A B **C** D E  
Light Medium Full

Tasting note printed  
26/04/2024

# Pinot Noir 2020 6x75cl

## Winemaker Notes

This wine, of a bright and clean cherry colour, shows a captivating purity and freshness in the nose, with aromas of sour cherry, rosehip and subtle earthy notes. In the palate, it surprises with mellow bloody and saline nuances, typical from this terroir. It has a delicate structure, great balance and fine tannins; finishing with a fresh and savoury mouth feel.

## Vineyard

From the Chilhué Vineyard on the Aconcagua Costa Estate, highly influenced by the cold Pacific Ocean breezes.

## Winemaking

The fruit was fermented in stainless steel tanks from 10 to 18 days at temperatures that fluctuated between 25°-28°C. Aged for 11 months in French barrels, of which 15% were new.

## Vintage

A very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Region had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

## Food match

Grilled and Roasted Red Meats

Enjoy with beef bourguignon.

