

Grapes
100% Pinot Noir

Region/Appellation
Aconcagua Region

Alcohol by volume
13.50%

Residual Sugar
2.15 g/l

pH
3.51

Total Acidity
5.22 g/l

Drinking Window
2024 - 2025

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

Tasting note printed
25/04/2024

Aconcagua Cuvée Pinot Noir 2020 6x75cl

Winemaker Notes

Bright and attr0 cherry red colour, this Aconcagua Cuvée Pinot Noir has a fresh and fruity nose, reminiscent of strawberries and raspberries, accompanied by attr0 notes of rosehip and a soft touch of mushroom. The fruit first appears on the palate, which later gives way to elegant balsamic notes reminiscent of dill and frames by delicate notes of pastries and sweet spices. It has a good structure, juicy sensation with soft and elegant tannins.

Vineyard

The grapes come from selected vineyards that grow near the Pacific Ocean coast in the Aconcagua Region, on hills at an altitude of 100 to 300 meters above sea level. The gentle Pacific breeze and morning fog make these vineyards ideal for producing varieties such as Pinot Noir.

Winemaking

The grapes for Aconcagua Cuvée Pinot Noir were picked, destemmed, crushed, and deposited into open-topped stainless-steel tanks for fermentation. The wine was aged in French oak barrels for 9 months.

Vintage

Undoubtedly 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

Creamy fish & leek pie

