



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O. Casablanca Valley

PINOT NOIR 2013

Planted Area: 13.8 acres

Average Yield: 1.6 tons/acre

Harvest: April 4th to 18th. An initial bunch selection was made in the vineyard. When the grapes were received at the winery a further selection was made. The grapes were destemmed and the tank filled by hand.

Composition: 100% Pinot Noir

Winemaking

All grapes underwent a cold soak for 5 days at 50°F with 1 punch down per day to keep the cap wet. After the cold soak, the main part of the must was heated to 64°F and inoculated with burgundy yeast. The wine was fermented in open tanks at 72°F - 75°F, with punch downs 3 times a day, ensuring the entire cap was wet. After fermentation, the wine stayed in contact with the skins (post fermentation maceration) to aid the extraction process for 5 days with the cap punched down once a day. The wine was transferred to barrels (only French oak, 10% new oak) for malolactic fermentation and aged for 12 months in barrels. There was no fining process before the bottling.

Chemical analysis

Alcohol: 15.2% vol.

Total Acidity: 3.82 g/L

Volatile Acidity: 0.6 g/L

Residual Sugar: 2.12 g/l

pH: 3.42

Tasting Notes

This elegant wine possesses fresh, bright red fruit aromas of cherry and raspberry, with subtle floral aromas of rose petal, dried orange peel and spices. On the palate, delicate flavors of strawberry and cranberry are followed by a hint of clove and dried herbs. The texture is rich followed by a long finish that is subtle and satisfying. Drink now or keep this very well balanced Pinot Noir for 2021.

Tamara de Baeremaecker, Winemaker – Alejandra Gutiérrez, Sommelier

