



Estampa DelViento

Pinot Noir 2016

• **VARIETIES:** 100% Pinot Noir

• **ORIGIN:** Vineyards in Paredones, Colchagua Valley.

The 2016 Pinot Noir was made with grapes from Paredones.

The soil where this Pinot Noir grows is of granitic origin with a mixture of clay and quartz and good drainage. Fertility is generally low in this vineyard.

The climatic conditions in the Paredones sector correspond to a coastal climate with a pronounced influence of the cold winds that enter from the coast.

• **LIMITED PRODUCTION:** 215 cases (2,590 bottles)

• **YIELDS:** 4 ton/ha

• **SOIL TYPE:** Granitic in a matrix of clay and quartz at shallow and moderate depth. Very good drainage

• **VINE AGE:** planted in 2009

• **HARVEST PERIOD:** March 18

• **HARVEST TYPE:** Hand-picked in small trays

• **BARREL AGING:** 8 months in 3rd-use French oak barrels

• **TECHNICAL DATA:**

Alcohol: 13.5°

pH: 3.53

TA: 5.8 expressed in tartaric

RS: 1.4 gr/L

Free So2: 35.2 mg/L

Total So2: 80.0 mg/L

VINIFICATION:

The grapes (30% whole) were vinified in a self-emptying open-topped tank with native yeasts. Fermentation temperatures were maintained at 20°–23°C with just one punch down per day. Once fermentation was complete, the free-run wine was separated, and the press wine was allowed to decant for 24 hours before being returned to the free-run wine.

Malolactic fermentation took place in stainless steel tanks before the wine was racked to third-use oak barrels.

TASTING NOTES:

Cherry red in color with fresh and fruity aromas. Flavorful on the palate with smooth, well-balanced tannins.

WINEMAKER:

Johana Pereira.



ESTAMPA
Chile's Blend Specialists