

Corralillo Pinot Noir 2013 D.O. San Antonio Valley



100% Pinot Noir

Alcohol: 13,5°

Total Acidity (g/l): 3,28

Residual Sugars (g/l): 1,9

pH: 3,5

2.205 cases produced

Terroir

Pinot Noir grapes are sourced from our own biodinamically grown El Rosario vineyard. Located on slopes with excellent sun exposure, the predominant soils are of granitic origin, in various stages of weathering with quartz rocks, low fertility and good drainage. 16% of the grapes comes from our Valle Hermoso vineyard, thirteen kilometers from the sea. The predominant climate –marked by the maritime influence – gives unique typicity and varietal expression. Both Pinot Noir clones in this blend (115 & 777) are single-cane pruned, to encourage canopy growth, ensuring proper ripeness and varietal character.

Winemaking

All grapes were hand-harvested and transported to the winery. After cooling the grapes, bunches and berries were sorted and transferred by gravity to open-top stainless steel tanks with a capacity between 5 to 8 tons. After seven days of cold soaking at 43°F (6°C), the must was fermented using both native and specially selected yeast strains. Only natural yeast nutrients, rich in amino acids, were used. At the winery, a set of gentle wine making techniques and extraction methods were applied to create more complexity and the best expression of each clone. The wine matured in French oak barrels for 11 months, to evolve gracefully in terms of tannins and aroma.

Tasting Notes

Ruby red with violet reflections. The nose offers red cherry, blueberry and spices, very typical of this variety. The palate is elegant and fresh with soft tannins. Its vibrant acidity gives a juicy, long and persistent aftertaste.

Food Pairing

Ideal companion for pasta, mushroom risotto, oily fish, cheese, light red meat and spicy food. Serve at 57°F (14°C)

