

CORRALILLO PINOT NOIR 2014


D.O. San Antonio Valley



TERROIR

Pinot Noir grapes are sourced from our own biodynamically grown vineyards from El Rosario Valley. Located on slopes with excellent sun exposure, the predominant soils are of granitic origin in various stages of decomposition with quartz rocks, low fertility and good drainage. 15% of the grapes come from the Valle Hermoso area, 6 miles (10 kilometers) from the sea. The predominant climate – marked by maritime influence – gives unique typicity and variety expression. Both Pinot Noir clones, 777 and 115, are single cane-pruned, to encourage a balanced canopy growth, ensuring proper maturity 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 and 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, like whole bunch extraction. 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 cherries, blueberries 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, duck confit, mushroom risotto, oily fish, cheese, light red meat and spicy food. Serve at 57°F (14°C)

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 3,38
- Residual Sugar (g/l): 2,23
- pH: 3,59
- 1710 cases produced