

CORRALILLO PINOT NOIR 2016

D.O. Valle de San Antonio



TERROIR

Pinot Noir grapes are sourced from our own vineyards from El Rosario Valley, planted on slopes that offer a range of different sun exposures. Predominant soils are of granitic origin in various stages of decomposition with quartzite rocks, volcanic elements, good fertility and drainage. A 15% of the grapes comes from the Valle Hermoso area, 6 miles (10 kilometers) from the sea. The predominant climate – marked by maritime influence – gives unique typicity and varietal expression. Both Pinot Noir clones, 777 and 115, are simple cane-pruned, which encourage massive vegetation, ensuring proper maturity and character, to express the distinctive elements of Pinot Noir. All aspects of vineyards management are done using Biodynamic principles, in order to obtain high-quality grapes, with a real sense of place alongside a great varietal expression. Harvest began on March 20, a season characterized by healthy grapes and good yields.



WINEMAKING

All grapes were hand-harvested and transported to the winery. After cooling, each bunch underwent a strict fruit selection. Whole bunches and berries were sorted and transferred by gravity to stainless steel tanks with a capacity of 8 and 5 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 nutrient were used. A set of wine making techniques and extraction methods were applied for more complexity and varietal expression. The wine was aged in French oak barrels for 11 months, to improve tannin evolution and correct aromas.

TASTING NOTES

With an intense and profound red color, this Pinot Noir shows on the nose aromas of red fruit, strawberries and raspberries, some blueberries along with a subtle spicy note that is distinctive to this variety. The palate is rich with elegant and soft tannins, vibrant acidity and a long and juicy 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: 13°
- Total Acidity (g/l): 5,43
- Residual Sugar (g/l): 2,23
- pH: 3,53
- 2.968 cases produced