PINOT NOIR

VINTAGE: 2013
GRAPE VARIETY: 100% Pinot Noir
APPELLATION: San Antonio Valley
WINEMAKERS: Felipe Marin and Maria Luz Marin
PEAK DRINKING: To drink now, but excellent for aging up to 8 years according to your personal taste.

TASTING NOTES:
- COLOR NOSE: Deep bright violet and red
- PALATE: On the nose intense red fruits. As soon as the wine opens up, notes of rose pedals are appearing.
- PALATE: On the palate it is light and fresh with a lively acidity which gives the wine more depth.

VITICULTURE:
- Age of the vines: 13 years
- Yield per hectare: 5 tons per hectare
- Soil: Loamy sand soil.
- Climate: Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 27°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.
- Harvest Method: Grapes are handpicked during the last week of March with the idea to make a blend that would show bright fruits with a sense of freshness on the palate.

VINIFICATION:
Grapes are manually sorted by hand, leaving behind unwanted green materials. Fruit resulted very clean. No crushing, just destemming. The most is cold macerated before fermentation for 3 days. Wine is fermented with commercial yeast at 18-24°C for 12 days, with three manual punch downs per day. Before fermentation is completed the wine is transferred by gravity into the French Oak barrels where the lees are stirred for one month. The MLF is spontaneous. 100% of the wine is kept in Oak for 10 months; no new oak is used. No acid or fining additions.

TECHNICAL SPECIFICATIONS:
- ALCOHOL: 14%
- RESIDUAL SUGAR: 2.24g/l
- PH: 3.45
- TOTAL ACIDITY: 5.89g/l

RECOGNITIONS:
- LA CAV: 90 pts
- ROBER PARKER: 90 pts

SUGGESTIONS:
- Serving temperature: Serve at 12°C.
- Ageing potential: Drink young or age up to 8 years.
- Food pairing: A great summer red! Also delicious with wild Chilean salmon from the Lake District or any other fatty fish. If you love Italian food, then this wine is a great match with Italian pasta and pizza. For meat lovers, we suggest white meat such as chicken or pork.