PINOT NOIR

100% Pinot Noir

D.O. MAIPO VALLEY - ANDES, CHILE

2018

This Pinot, unlike the other La Misión reds, is grown on our farm in San Juan de Pirque, a small hamlet above the Maipo Valley in the very-high Alto Maipo Valley at almost 1,000 meters above sea level. The Pinot grows further up from the river terraces closer to the descending mountain hillsides where many slides and erosion over the centuries have transformed what are extensively alluvial river bank soils into colluvial soils. The sharper less weathered, less sedimentary stones of the these soils allow the Pinot to develop a more minerally character not common for this variety in the Maipo. It is the altitude and soil combination that make this wine different.

Winemaking note

Our Pinot Noir is produced according to the ancient and traditional Burgundy 'pigeage' technique, using small open tanks of 8,000 liters where it is made 'by hand'. After harvesting in the cool of the mountain morning the tanks are macerated for about 5 days at a temperature of 8°C. Fermentation at between 18-24°C takes place over about a week. The unique process of pigeage or punching down, keeps the cap or sombrero of skins moist and allows for the intensifying of flavours and richer colors.

A small portion of the blend is aged in burgundy barrels from Francois Frere for about four months.

Tasting note

The La Misión Pinot Noir 2018 presents a nice ruby color. Behind its characteristic nose of cherry and strawberries it reveals a hint of mineral notes, tomato plant and a slightly spicy finish.

In the palate, the attack is subtle, with a kind but sufficient tannic structure, a refreshing acidity and a mid to long lenght.

Pairing

"Rabbit with mustard sauce, goat chesse and grilled asparagus" (Cyril Chaplot, WFC).

Technical information

· **Harvest date:** *March*
· **Production:** *26.133 bottles*
· **Alcohol degree:** *13,2% Vol.*
· **Residual sugars:** *1.78 g/l*
· **pH:** *3.39*
· **Total acidity:** *3.63 g/l*
· **Field:** *San Juan de Pirque*
· **Altitude:**
· **Soil:**
· **Medals:**