

Little Quino

PINOT NOIR

D.O TRAIGUÉN, MALLECO VALLEY

2015

This wine is produced with grapes from dry land of Malleco Valley, in the extreme southernmost of Chilean wine land, where a few wineries started to produce fruit just a generation ago. The hamlet is called Quino, a native word meaning "between two rivers". These reddish volcanic soils are splashed with big alluvial stones and a high content of clay. Temperatures are low and rain precipitation beyond 900 mm, climatic characteristics closer to Burgundy than the warm Central Valley of Chile, giving crispy acidity and lower alcohol. A wine with character and identity, showing freshness and passion on the glass, reflecting a place, and origin, a terroir. A new age and a new concept of what means Southermost in Chile.



SOUTHERNMOST WINES OF WILLIAM FÈVRE CHILE

Little Quino

Pinot Noir

2015

100% Pinot Noir



Winemaking note

Alcoholic fermentation is not done at so low temperature as usual in this variety. The purpose is that primary aromas prevail and thus last in time. This fermentation is produced with native yeasts to obtain a pure and crispy wine reflecting its southern most origin. 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 colours. After the malolactic fermentation the wine is bottled without any kind of filtration to show itself just as it is.

Tasting note

Nose with notes of cherry seed and raspberry. Good acidity in the mouth, a very vertical wine. Ideal to drink colder as an *appéritif* with good friends.

Technical information

- Harvest date: *End of April 2015*
- Harvest method: *Manually in small cases of 12kg.*
- Production: *4,491 bottles*
- Alcohol degree: *12.7% Vol.*
- Residual sugars: *2.13 g/l*
- pH: *3.56*
- Total acidity: *3.38 g/l*

AMERICA & ASIA SALES

Cyril Chaplot [cyril@williamfevre.cl]

EUROPE, BRAZIL & CHINA SALES

Jaime Lamoliatte [jaime@williamfevre.cl]

