



PINOT NOIR

D.O. MALLECO VALLEY, CHILE
2018

100% Pinot Noir

This wine is made from fruit farmed in the deep south of Chile in the Malleco Valley, where several smaller wineries began growing fruit only a generation ago. Quino is a native word meaning "between two rivers". The reddish soils of volcanic origin are well peppered with the large stones of an ancient riverbed. Rainfall in Quino is more than 1,100 mm a year. Whilst a lot of water for Chile, it is modest next to rainfall where Pinot Noir is produced in the old world. The challenge of growing in Quino is frost, but its worth the effort.

Winemarking note

The fermentation of this Pinot was very simple and with the least possible intervention to reflect the character of the grapes modeled by an extreme climatic condition, but very suitable for forging characters of wild fruit and with a special tension, totally different from the Central Valley. A cold maceration of 4 days was performed and then the temperature was increased so that the native yeasts begin their work. 1 to 2 punching down a day, by hand of course, was enough to deliver an adequate, but gentle extraction. Then the wine was kept in steel tanks without using barrels to show all its freshness, juiciness and fruitiness. 2016 in the Araucania Zone was marked by average temperatures with an earlier maturity than other years, and unlike the central zone there were no major early rains in the season, so this variety was very healthy.

Tasting note

With an intense and deep violet color

this Pinot Noir develops a nose with notes of wild and black fruits, and a hint of dry leaves on the back. It is very fresh, complex and gentle in the mouth. The fruits appear first and then, an earthy touch with a long and piercing palate which prolongs the finale.

Pairing

"With a good grilled tuna steak" (Wiken.28.03.18)

Technical information

- **Harvest date:** April 2018
- **Harvest method:** Manually
- **Production:** 4,596 bottles
- **Alcohol degree:** 12,4% Vol.
- **Residual sugars:** 1.45 g/l
- **pH:** 3.4
- **Total acidity:** 3.2 g/l
- **Field:**
- **Altitude:**
- **Soil:**
- **Medals:**

