

Veranda

Pinot Noir 2010
Bío Bío Valley

Analysis
Alcohol: 14%
Acidity: 3.1 g/L
pH: 3.6
Residual Sugar: 1.8 g/L



BIO BÍO VALLEY

This valley is situated 500 km south of Santiago and some 50 km from the coast. It has a moderate Mediterranean climate which receives major maritime influence. Rainfall is approximately 1,200 mm yearly. This valley is distinguished by a grape which slowly ripens allowing for the preservation of fresh and intense flavors and aromas.

OUR VINEYARDS

100% Pinot Noir
Clone: 777 and Chilean Massal Selection
Density: 2700 p/ha
Year of planting: 1998
Type of soil: Silt loam soil
Pruning: short-pruned cordon

HARVEST

Harvest dates: March 16, 17, 18
Hand harvested in small boxes
Healthy harvest
Selection on arrival at the warehouse

VINIFICATION

100% De-stemmed during harvest
Not pressed and without the addition of enzymes
Pre-fermentation Cold Maceration at 11°C for 10 days
Alcoholic fermentation for 8 days at up to 32°C
3 plungings daily and afterwards a couple of remontages at the end of the alcoholic fermentation
Post-maceration for 9 days
100% Malolactic fermentation carried out

AGEING

Duration: 11 months
Type: 30% in new French oak barrels
70% in used barrels
Toast: medium
Origin of the wood: Allier, Bertranges and Jupilles

BOTTLED

February 2011

TASTING NOTES

Intense, vivid ruby red color, brilliant with beautiful reflections.
Different flavors of fresh red fruits such as cherries and raspberries.
It is elegant, intense and very lingering on the palate.
Very well integrated, velvety Tannins extend the elegance of this wine.

