



**CHALTEN**  
**Pinot Noir 2009**  
**PREMIER COLECCION**

**Variety:**  
100% Pinot Noir

**Alcohol:** 14, 0º  
**Acidez Total:** 5,4 g/L  
**pH:** 3, 6  
**Azucar Residual:** 3,4 g/L

**Vineyard**

Neuquén Valley. From our Chalten vineyards with loam-clay soils, with a certain slope, which allows better exposure to the sun and produces a grape with high phenolic compounds. Cool and windy climate, without rain, and with fresh night.

**Harvest**

Late of february  
8 T/ha

**Vinification**

Harvest 100% de-stemmed without crushing  
No enzyme addition, no commercial yeast inoculation. Cold maceration at 12°C for 6 days  
Fermentation at 25-30°C for 8 days  
Fermentation in open stainless steel tanks with daily punch down  
Post-fermentative maceration 20 days  
Malolactic fermentation 100%

**Ageing**

100% of the wine, 8 Months in barrels  
100% French oak  
100% Medium toast  
30% New barrels

**Fining**

Egg Albumin  
One earth fining prior to bottling

**Bottling**

December 2010 10,000 bottles produced

**Tasting note**

Dark cherry color, complex on the nose . In the mouth it stands out for its balance, round and sweet tannins, and long finish.

**Serving suggestions**

It is suggested that it accomany oily fish like tuna or salmon and elegant fish like sea bass or rainbow trout. In addition, it can accomany delicate meats like quail.  
Serve between 14-16°C

