

# VALDIVIESO

OF CHILE

*Single Vineyard*

**PINOT NOIR 2012**



## **APELLATION**

D.O Cauquenes, Valle del Maule.

## **VARIETY**

Pinot Noir 100%

## **VINEYARD**

Vineyards are located close to Cauquenes area in Maule Valley as close as 25 Km. from the sea. This zone has a strong maritime influence with moderate temperatures during the ripening season. This vineyard is situated in the middle of the Coastal Range. The low fertility of the soils, along with the gentle climatic conditions and proper viticultural management, allow the development of well balanced vineyards with controlled vigour, low yields, and therefore the production of ripe and fully concentrated grapes.

## **HARVEST**

Hand picked. March 31<sup>st</sup>.

## **VINIFICATION**

- Careful hand selection.
- Bunches were gently de-stemmed, and cold macerated for 72 hours before being inoculated with selected yeast.
- Fermentation is realized in small stainless steel open top fermenters for 7-10 days.
- During fermentation the skins cap is pushed by hand three times a day.
- There was long post-fermentation maceration on skins for 10 days, before pressing.
- The wine was aged for 9 months in French (100%) oak barrels.

## **TASTING NOTES**

**Colour:** Bright vibrant red.

**Nose:** Intense aroma of fresh black berryfruits, strong cassis character, blackberries with elegant sweet spices from french oak wood. Earthy character.

**Palate:** Full bodied, very flavoursome with balancing lively acidity. Flavours are consistent with the complex aromatic profile. Long and pleasant finish.

**Ageing Recommendations:** Enjoy the concentration now or cellar for up to 5 years.

## **SERVICE AND FOOD PAIRING**

This subtle Pinot Noir pairs with risottos, white meats, duck, game and sophisticated pasta dishes. Serve at 16°C.

