



Arboleda

PINOT NOIR 2014



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Soil: Thin layer of loam over a base of clay with schist-type rock.

Climate: Coastal with temperate days including morning fog and cool afternoon breezes.

COMPOSITION

100% Pinot Noir

ANALYSIS

Alcohol: 13.5%

pH: 3.53

Total Acidity: 5.95 g/L Tartaric Acid

Residual Sugar: 2.3 g/L

VINTAGE NOTES

Season 2014 was a perfect moderately warm vintage with slightly higher temperatures and less rainfall than the previous season.

These conditions enabled good ripening with moderate alcohol levels and the rainfall decrease benefitted grape health. Flowering and fruit set occurred in a mild spring, followed by a summer that presented considerably low minimum temperatures during February and March, providing high concentration of aromatic compounds in the grapes.

WINEMAKER'S COMMENTS

This beautiful cherry red wine reveals aromas of candied orange, cherries, cedar, rose petals and damp organic soil, followed by spices that stand out in the palate along with strong notes of cherries. This Pinot Noir unveils like silk in the mouth a fresh and creamy sensation and impresses for its excellent persistence, complexity and great finesse.

VINIFICATION

The fruit was fermented in stainless steel tanks from 8 to 15 days at temperatures that fluctuated between 25°-28°C.

AGEING

Barrel Ageing: Aged for 13 months in French barrels, of which 20% were new.

Ageing Potential: 6 to 8 years, depending on the cellaring conditions.