



Arboleda

## PINOT NOIR 2015



### 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: 3.47

Total Acidity: 5.39 g/L Tartaric Acid

Residual Sugar: 2.2 g/L

### VINIFICATION

The fruit was fermented in stainless steel tanks from 14 to 25 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.

### VINTAGE NOTES

This season in Chilhué began with favorable weather conditions during the spring and had less rainfall and slightly higher temperatures than the historic average, which helped develop a healthy and balanced canopy.

The total heat summation of 1,311 DD, was 7% higher than the historic average (1,229 DD), the increase was primarily due to the warm temperatures during March and April 2015, after the fruit had been picked. The wine preserved its cool-climate characteristics, obtaining its classic Aconcagua Costa typicity.

### WINEMAKER'S COMMENTS

This wine, of a bright and clean cherry colour, shows a captivating purity and freshness in the nose, with aromas of sour cherry, rosehip and subtle earthy notes. In the palate, it surprises with mellow bloody and saline nuances, typical from this terroir. It has a delicate structure, great balance and fine tannins; finishing with a fresh and savoury mouth feel.