



Arboleda

PINOT NOIR 2017



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chilhué

Locality: Quillota

Climate: Cool maritime climate, highly influenced by the cold Pacific Ocean, which brings icy masses of water from the South Pole induced by the Humboldt Current. This results in cooling breezes that refresh the vines in the vineyard and promote morning fog.

Soil: The soils are formed over intrusive and extrusive igneous (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate.

COMPOSITION

100% Pinot Noir

VINTAGE NOTES

Heat summation for the 2016–2017 season was higher than the historical averages, although budbreak occurred on dates similar to the historic record due to water reserves from a particularly slightly rainy winter. Flowering occurred during the second half of October and was one of the earliest record for Pinot Noir. The harvest was during the second half of February to maintain freshness, and yields were lower than in previous years (9%), resulting in greater concentration in the fruit.

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.

SERVICE SUGGESTIONS

Best served at 12°C.

ANALYSIS

Alcohol: 13.%

pH: 3.39

Total Acidity: 6.29 g/L Tartaric Acid

Residual Sugar: 2.05 g/L

VINIFICATION

The fruit was fermented in stainless steel tanks from 10 to 18 days at temperatures that fluctuated between 25°-28°C.

AGEING

Barrel Ageing: Aged for 11 months in French barrels, of which 10% were new, 70% second and first use, and 20% in Foudre.

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