



Arboleda

PINOT NOIR 2016



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chillué

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 igneous intrusive and extrusive (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate.

COMPOSITION

100% Pinot Noir

VINTAGE NOTES

The 2015–2016 growing season reached a heat summation that was higher than historical averages. Nevertheless, it was marked by cool weather during the spring along with a higher-than-average rainfall that allowed moderate sugar accumulation. In a change of trend, the summer reached a heat summation that was 17% higher than our recorded data. Full ripeness was reached during the second fortnight of February while preserving the fruit's purity and freshness.

WINEMAKER'S COMMENTS

Bright and clean cherry red in colour, with captivating purity and freshness on the nose and aromas of sour cherries, rosehips and subtle earthy notes. The palate impresses with mellow bloody and saline nuances, typical from this terroir. It has delicate structure, great balance and fine tannins, and finishes with a fresh and savoury mouth feel.

SERVICE SUGGESTIONS

Best served at 12°C.

ANALYSIS

Alcohol: 13.5%

pH: 3.3

Total Acidity: 6.15 g/L Tartaric Acid

Residual Sugar: 2.0 g/L

VINIFICATION

The grapes were fermented with native yeasts in stainless steel tanks over 14 to 25 days at temperatures that fluctuated between 25° and 28°C.

AGEING

Barrel Ageing: Aged for 11 months in French oak barrels, 10% of which were new.

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