



Arboleda

## PINOT NOIR 2020

### ORIGIN

**Appellation:** Aconcagua Costa

**Vineyard:** Chilhué

**Locality:** Quillota

**Climate:** Cool maritime climate, highly influenced by the cold Pacific Ocean, 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.

### ANALYSIS:

**Alcohol:** 13.5%

**pH:** 3.46

**Total Acidity:**

6.17 g/L (in tartaric acid)

**Residual Sugar:** 2.11 g/L

### VINIFICATION

The grapes were double sorted, cold soak and fermented with native yeast in stainless steel tanks from 16 to 21 days at temperatures between 25° - 28° Celsius.

### AGEING

Aged for 11 months in French oak barrels, 15% new, and 15% in foudres.

### AGEING POTENTIAL

6 years, depending on the cellaring conditions.



### VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in Aconcagua Costa had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

### WINEMAKER'S COMMENTS

Arboleda Pinot Noir 2020 has a beautiful cherry red colour with ruby hues. On the nose, it is complex with aromas of cherry, strawberries and a subtle floral note of rosehip, accompanied by a soft balsamic touch and pastries. On the palate, predominate red fruits and attractive spicy notes that recall white pepper and ginger. It has excellent structure, fine-grained tannins, refreshing and clean acidity that enhances its elegance and mineral sensation in a long-lasting finish.

### SERVING RECOMMENDATION

Best served at 12°Celsius.