



Arboleda

PINOT NOIR 2021



ORIGIN

Appellation: Aconcagua Costa

Vineyard: Chillhué

Locality: Quillota

Climate: Cool maritime climate due to the powerful influence of the cold Pacific Ocean, which brings cold masses of water from the South Pole induced by the Humboldt Current. This results in cool breezes that refresh the vines through the vineyards 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 schist and metamorphic slate.

VINTAGE NOTES

A season that began with little rain and warm temperatures, but that turned cooler mid-season were the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with tremendously intense colors, very good and juicy natural acidity, and very smooth, elegant tannins.

WINEMAKER'S COMMENTS

Arboleda Pinot Noir 2021 has a bright ruby red colour with violet hues. It presents a complex nose with aromas of rosehip, black cherry and spicy touches reminiscent of dill and rosemary, all framed by soft notes of cinnamon and some nutmeg. On the palate, aromas of red fruits, sweet spices plus some nuts accompanied by notes of damp earth stand out. It is a fresh wine with persistent acidity, with a chalky texture that provides depth and cleanliness on the palate.

SERVING RECOMMENDATION

Best served at 12° Celsius.

ANALYSIS

Alcohol: 13.5%

pH: 3.5

Total Acidity: 6.48 g/L (in tartaric acid)

Residual Sugar: 2.5 g/L

VINIFICATION

The grapes were double sorted, cold soak and fermented with native yeast in stainless steel tanks.

AGEING

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

AGEING POTENCIAL

More than 6 years, depending on the cellaring conditions.