



SINGLE PARCEL

Coastal Red

400 cases bottled



HARVEST & BLEND

Handpicked: 100% Coastal Pinot Noir.

CLIMATE & SOIL

This Pinot grown on a single parcel, at only 16 Km from the Pacific Ocean. The sandy soil lies on a clay bed, providing the roots with 30cm of well-drained soil to explore and a block of clay to keep the water supply during the summer. The cool coastal breeze allows grapes to ripen gently and to produce the distinctive fruitiness of Coastal Aconcagua wines.

PROCESSING

Hand-picked, fermented in temperature-controlled stainless steel (25°C) it was macerated for 15 days and then aged in 225-litre French oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

ANALYTICAL DATA

Alcohol:	14.0	% by vol.
Total Acidity:	5.3	g/L (Tartaric)
Volatile Acidity	0,7	g/L (Acetic)
pH:	3.55	
Residual Sugar:	3.0	g/L

Tasting

Subtle sour cherry and smoke aromas, well balanced tannins and a long finish marked by floral and herbal aromas.

Food Pairing Suggestions

Serve between 14° and 15°C.