



## Pinot Noir 2011



<b>Producer</b>	Viña Chocalán
<b>Vintage</b>	2011
<b>Appellation</b>	San Antonio Valley
<b>Composition</b>	100% Pinot Noir
<b>SKU</b>	7804603-660837

### Vineyard

<b>Age of vines:</b>	6 years.
<b>Soil type:</b>	Clay soils, brownish-gray color
<b>Climate:</b>	Cool cold climate. Refreshing breeze coming from de Pacific Ocean (at 4 Km distance). Temperatures: min: 8-10°C and max: 18-20°C between December- March.

### Chemical analysis

<b>Alcohol</b>	14,5%
<b>Total Acidity,</b> expressed in sulfuric acid	3.28 g/l
<b>pH</b>	3.65
<b>Residual sugar</b>	3.3 g/l

### Winemaking

<b>Harvest</b>	Grapes were handpicked during the second week of April.
<b>Vinification</b>	Pelicular maceration during 10 days. Cold maceration of the grapes in stainless steel tanks. The juice is then inoculated with selected yeasts and fermented in open tanks at 24°C-25°C, with pigeage. Malolactic fermentation in French oak barrels.
<b>Ageing</b>	8 months French oak barrels

### Winemaker's comments

Bright ruby red colour. Complex bouquet that evokes candied red fruits with a smoky overtone. Offering spicy black raspberry, bitter cherry flavors and spiciness. Finishes bright, juicy and long.

**Suggestions:** Serve at 15-16°C. It pairs with tuna, salmon, albacore, sardines, duck and pork. Sushi and risotto of vegetables.