

— F I N C A —
PATAGONIA
— C H I L E A N W I N E R Y —

VARIETAL

Description

Variety: Pinot Noir
Appellation: D.O. Valle Central
Winemaker: Claudio Gonçalves
Bottling: Estate bottled
Alcohol: 13,5°

Vineyards

The grapes come from Central valley vineyards. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

Climate

The Central valley region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

Vinification

The grapes were harvested by hand at the end of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Its make plunged the cap 2 times perday during fermentation. Prior to bottling, the wines are, stabilized and filtered carefully to keep all the fruit.

Notes From Our

Winemaker Our Pinot Noir has a Ruby colour. The smell has Blackcurrant and violet with flowers notes. Elegant with good balance. Its tannins are soft. A great choice to match with herby dishes, soft cheeses, green salads and appetizer

**Recommended
Serving**

Temperature Between 14° - 16°C

