

SANTA ALICIA

PINOT NOIR 2012

RESERVA

BIO BIO VALLEY



VALLEY AND DESCRIPTION

BIO BIO TOPOGRAPHY HAS LITTLE ROLLING HILLS, GOOD PERMEABILITY AND FRANCO CLAY SOILS. CLIMATE HAS MAYOR ANUAL RAINFALL. THERMAL AMPLITUDE ENDS MODERATED AND PROMOTES SLOW MATURITY.

VINEYARD/APPLICABLE IN PREMIUM WINES AND DESCRIPTION

PLANTATION DENSITY OF 4,500 PLANTS PER HECTARE, AND YIELDS OF 8 TON/HÁ. PRUNNING IN PYTHNS WITH MODERATED IRRIGATION PRUNNING IN PYTHNS WITH MODERATED IRRIGATION

VINIFICATION

HARVEST IN BINS OF 500 KILOGRAMS, TRANSFERED TO THE WINERY ERLY IN THE MORNING TO AVOID THE HEAT OF NOON. GRINDING, FERMENTATION IN CLOSED TANKS AT TEMPERATURES THAT GO FROM 24 TO 26°C.

AGING

FRENCH OAK BARRELS FOR 5 TO 6 MONTHS, CONSERVING IT'S FRUITY AND FRESH CHARACTER.

FINNING

NATURAL CLARIFICATION, WITHOUT ADDITIVES. MID PORE FILTRATION.

BOTTLING

STARTING FROM THE SPRING OF EVERY YEAR.

WINE ANALYSIS

GRADO VOL.% A
20°C. 13,9%
AC. TOTAL EXP. EN
H₂SO₄ 3,6 G/L
pH 3,5
R.S. 2,43 G/L

WINE NOTE

COLOR:	RED, ORANGE. CLEAN.
AROMA:	COMPLEX. DRY CHERRIES, PLUMS AND STRAWBERRYS . NOTES OF CINNAMON AND BUTTERSCOTCH.
MOUTH:	GOOD VOLUME. FIRM TANNIN. EXPRESIVE AND COMPLEX.

SUGGESTIONS

GRILLED ALBACORE. GRILLED CHICKEN AND WITH ALL KINDS OF PASTA.