

Santa Alicia Edicion Limitada



Pinot Noir Casablanca

Vineyard: These Pinot Noir vines are planted in slopes with low fertility and a red clay soil with sandy streaks poor in organic matter. Located in the west part of the Casablanca Valley with its cool climate dominated by morning mist and template afternoons with the influence of a nice ocean breeze.

Vinification: 100% Pinot Noir:

Altitude: 900 feet above sea level.

Harvested on April 16th, 2010. During fermentation we only do “Pisoneos” without pumping in order to avoid over extraction on tannins. Maceration for 3 days at 8°C. Fermentation between 24 and 26°C; 20 days of maceration post-fermentation.

Aging: 10 months in French oak barrels, from Burgundy.

Tasting Notes: Red color with violet tones. Aromas of red fruit, strawberries, chocolate and tobacco. The finish is elegant and fruity with delicate nice rounded tannins, that end with well balanced acidity.

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