

MARQUES *de* CASA CONCHA

2010 PINOT NOIR

Variety:
Pinot Noir.

Origin:
Limarí Valley.

Soil:
Alluvial. Red clay loam, poor in organic matter, with round stones, calcareous elements and good permeability.

Climate:
Semiarid with coastal influences.

Harvest:
Hand picked. February 26th.

Aging:
14 months in French oak barrels.

Winemaker's notes:
Bright.
Light and young ruby color.
Complex flavors of strawberries and raspberries with notes of toasted French oak.
A moderately full-bodied Pinot Noir with good structure and a long, lingering finish.

