

MARQUES de CASA CONCHA

PINOT NOIR LIMITED EDITION • VINTAGE 2016

D.O. Biobío, Biobío Valley



VARIETIES

PINOT NOIR	100%
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BOTTLING DATE

March 2017

ANALYSIS

ALCOHOL	14° VOL%
pH	3,51
TOTAL ACIDITY (TARTARIC ACID)	4,88 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quitralmán Vineyard, D.O. Biobío,
Biobío Valley.

VINEYARD DESCRIPTION

Located in one of Chile's southernmost wine regions, the Quitralmán Vineyard is 194 meters a.s.l. on the southern bank of the Biobío river.

PLANTATION YEAR

2007.

SOIL

The soil in the Quitralmán Vineyard is colluvial with red clay in the upper layer and angular stones in the subsoil and with excellent drainage.

CLIMATE

The humid-temperate climate is nearly in transition to Mediterranean and is influenced by the Biobío River and the Andes Mountains. This season was slightly colder than a normal year and was rain-free during the harvest period.

HARVEST

Manual. March 15–20, 2016.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The bunches were selected and destemmed, and the individual grapes were dropped whole (uncrushed) into open-topped stainless steel tanks for fermentation, which lasted 10–12 days, including a 7-day cold maceration. The grapes were punched down to ensure gentle and controlled extraction. A small percentage was whole-cluster fermented (with the stems). Malolactic fermentation took place naturally.

AGING

12 months in French oak barrels.
(20% new 80% second use).

AGING POTENTIAL

Drink now or hold until 2021.

TASTING NOTES

Brilliant and deep red in color. Concentrated aromas of cherries and raspberries on the nose with very well-integrated oak. The palate is very pleasing with refined texture and complex cherry and raspberry flavors. The tannins are smooth and round.

FOOD PAIRING

Pairs very well with white meats such as chicken or roast turkey, with fatty fish in light delicate preparations such as tuna tataki, as well as dishes such as beef carpaccio.