

MARQUES *de* CASA CONCHA

PINOT NOIR LIMITED EDITION · VINTAGE 2019

D.O. Bío-Bío, Bío-Bío Valley

VARIETIES

PINOT NOIR	100%
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BOTTLING DATE

May 2020

ANALYSIS

ALCOHOL	14.6° VOL%
pH	3.5
TOTAL ACIDITY (TARTARIC ACID)	4.6 g/L

HARVEST

Third week of March 2019

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

Bunches are selected and destemmed; berries are then transferred whole into fall into fermentation vats. This process takes place in open stainless steel tanks and lasts a total of 10 to 12 days, including a 7-day cold maceration period. Grapes are then crushed achieving a gentle and controlled extraction. A small percentage of the batch is fermented with stalks. Malolactic fermentation takes place naturally.

AGING

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

AGING POTENTIAL

Drink now and up to 2024.

TASTING NOTES

A deep, bright red wine, with well integrated aromas of cherries and raspberries in barrel. The palate is pleasant, with a refined texture and complex red fruit flavors—soft, rounded tannins.

FOOD PAIRING

It goes well with white meats, such as roast chicken or turkey, with fatty fish in delicate and light preparations, such as tuna tataki, and dishes like beef carp.

WINEMAKER

Marcelo Papa.

VINEYARD

Quitralmán Vineyard, D.O. Bío-Bío, Bío-Bío Valley.

VINEYARD DESCRIPTION

Located in one of Chile's southernmost wine-growing areas, the Quitralmán Vineyard is at 194 meters above sea level on the Bío-Bío river's southern bank.

PLANTATION YEAR

2007.

SOIL

Soil in the Quitralmán vineyard is colluvial, with red clay on top and cornerstones in the subsoil. Excellent drainage.

CLIMATE

Humid temperate climate, almost Mediterranean. Influenced by the Bío-Bío river and Andes mountain range. This season was a little colder than usual, without rain presence during harvest.

