

MARQUES *de* CASA CONCHA



PINOT NOIR • VINTAGE 2020 *D.O. Limarí, Limarí Valley*

VARIETIES

PINOT NOIR	100%
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BOTTLING DATE

March 2021

ANALYSIS

ALCOHOL	13.5° VOL%
pH	3.56
TOTAL ACIDITY (TARTARIC ACID)	4.74 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

San Julián Vineyard, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION

The San Julián vineyard is located at 190 meters above sea level, 30 kilometers from the Pacific Ocean, on the south bank of the Limarí River. The soils are clayey and rich in calcium carbonate; temperatures are cold and mornings cloudy, allowing the fruit to ripen slowly and ultimately produce fresher wines. The Pinot Noir vines come from clones 777 and 113 (Dijon) and are driven on a vertical trellis.

PLANTATION YEAR

2006.

SOIL

Alluvial, silty-clayey with a round stone substrate, a calcium carbonate base and little organic matter.

CLIMATE

Coastal. The cool coastal breezes blow directly towards the valley and moderate the temperatures, which, combined with the typically overcast mornings and indirect light received by the grapes during large part of the day, allows for a slow and prolonged ripening of the fruit and makes for fresher wines.

HARVEST

Manual. Second and third week of March.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The bunches are selected and de-stemmed, then they fall by gravity into the fermentation vats. This process is carried out in open stainless steel tanks and lasts a total of 12 to 14 days, including a cold maceration period of 7 days. The reassembly is done by stomping. A small percentage of the batches are fermented with stalk. Malolactic fermentation takes place naturally.

AGING

11 months in French oak barrels.

AGING POTENTIAL

Drink now and up to 2026.

TASTING NOTES

Bright and delicate red. It shows concentrated notes of cherry and raspberry. A refined texture with red fruit and licorice flavors, with a notable structure. It feels exuberant, fine, and delicate.

FOOD PAIRING

White meats, like rabbit, pork, and quail; oily fish and seafood in delicate and light preparations.