

## PINOT NOIR 2022

MAULE VALLEY

**TYPE OF WINE:** Red wine

**D.O.:** Coastal Maule Valley

**VARIETIES:** Pinot Noir

**DATES GRAPES HARVESTED:** March 15<sup>th</sup> - 29<sup>th</sup>

### TASTING NOTES

Delicate ruby red color. Intense and elegant aroma, with touches of cherry and spice that recall the undergrowth of the Maule Valley. The palate is fresh, delicate, and elegant, providing an excellent mouthfeel and perfect end note.

### SERVING SUGGESTION

Ideal with fish, game, and sauces with mushrooms. Serve at 14°C (57°F).

### TECHNICAL DATA

Alcohol content: 13.5% ABV | pH: 3.58  
Total acidity: 5.74 g/L (expressed in tartaric acid)  
Residual sugar: 1.5 g/L

**FORMATS AVAILABLE:** 75 cl

### WINEMAKING

Length of maceration: 13 days  
Alcoholic fermentation: 6 days at 22°C (72°F) with native yeasts and 20% whole bunches.  
Malolactic fermentation: 73% in neutral French oak barrels; 27% in stainless steel.  
Aging: 73% spends eight months in neutral French oak barrels used at least five times previously; 27% in stainless steel.  
Bottling date: July 2023  
Stored under good conditions, it will maintain its potential for the next: 5–6 years.  
Allergy advice: Contains sulfites.

### 2022 VINTAGE

The 2021–2022 vintage was particularly challenging. The mega drought of recent years has persisted, making the situation increasingly difficult, not only in rainfed vineyards but also in irrigated vineyards where there is no longer enough water to cover the needs of the vines. The spring was mostly mild, with normal temperatures but some frosts in mountain and coastal areas. These conditions resulted in uneven phenological stages, which meant the evolution of the ripening had to be followed very closely.

This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness.

### VINEYARDS

The vineyard is in the coastal area of the Maule Valley, 28 kilometers from the city of Constitución.

### LAS LOMAS VINEYARD

Location: Coastal Maule Valley

Coordinates: 35°34'01"S

72°17'26"W

Elevation: 250 to 500 meters above sea level, depending on the position on the terraces

Distance from the coast: 21.5 kilometers

Area: 15 ha

Planting year: 2008

Planting density: Variable, depends on the terrace. 2.500 plants per hectare

Training system: Gobelet

Yield: 1 kilo per plant

### SOIL

The base slate soils are known as piedra laja in Chile and licorella in Catalonia. This kind of soil drains quickly, allowing water to be restricted during the ripening period and controlling the vigor. There is great variability in the soils, ranging from slate to soil without any rocks. We have divided the vineyard into sectors according to this variability to get different expressions of wine to achieve a complex final blend.

### CLIMATE CONDITIONS

The vineyard is located 21.5 km from the Pacific Ocean. The maritime influence regulates the temperatures and prevents extremes during the ripening period, although the proximity to the ocean can cause heavy frosts between winter and spring. The high solar radiation, enhanced by the dark color of the slate, and the significant temperature variation create conditions to get wines with high alcohol content, great color concentration, and excellent aromas.

