

ESCALERAS DE EMPEDRADO

Pinot Noir 2015

EMPEDRADO

TYPE OF WINE: Vino Tinto

D.O.: Empedrado

VARIETIES: 100% Pinot Noir

HARVEST DATE: April 12th and 14th.

TASTING NOTES

Delicate cherry red color as this variety of grape should be. Intense, elegant aroma. It shows notes of sour cherry, rosehip, undergrowth, mushrooms and moss, which take us to the forests of the Chilean coast, the dawn and the faint, distant sea breeze. The mouth is balanced, fresh, mineral. It surprises with salty, flagstone and graphite notes, ending with a final, long, elegant, refreshing and distinct. Wine with personality that invites you to discover the secrets of pairing.

SERVING SUGGESTION

Wild mushrooms, stewed rabbit and hare, confit goose.

TECHNICAL DATA

Alcohol content: 13.5% ABV | pH: 3.3

Total acidity: 6.0 g/L (expressed in tartaric acid)

Residual sugar: 2.0 g/L

May contain traces of ovalbumin (egg white)

Preserved in good condition it will maintain its potential within the next 10 years.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Maceration time: 4 days

Types of fermentation: Alcoholic Fermentation in small batches of 800

kg in stainless steel. 20% Whole Cluster.

Malolactic fermentation in second-use French oak barrels.

Fermentation time: 7 days

Fermentation temperature: 22°C (72°F).

Aging: Nine months in second-use French oak barrels.

Bottling Date: October 2017

2015 VINTAGE

It was a long harvest, marked by a very hot ripening period, the hottest within the last three seasons, anticipating the harvest in a week approximately. We had the highest level of rainfall within the last seasons - without affect the harvest - having a positive impact of between 2% to 13% in the yield of rainfed grapes. A great thermal amplitude, optimal luminosity and temperature, added to a very good

phytosanitary condition of the grapes give us an excellent harvest. We got wines with great aromatic expression, very good color, tannins firm and ripe.

HISTORY

Escaleras de Empedrado is Miguel Torres's most exclusive wine and represents what might be the Torres family's most ambitious project. It began with the discovery of schist soils in the coastal region of Maule Valley, near the town of Empedrado, after a long and committed search. We wanted to make an exceptional Pinot Noir with a sense of place and it's own personality, which would set it apart from other Chilean Pinots. We sought a great aromatic expression of forest floor, mushrooms, certain spicy nuances, and noticeable but highly complex fruit. The wine is very nervy thanks to the excellent acidity derived from Empedrado's climate conditions and soil.

VINEYARDS

The Empedrado vineyard lies in the municipality of the same name, in the coastal region of Maule Valley, 28 kilometers (6918 acres) from the city of Constitución.

EMPEDRADO VINEYARD

Location: Empedrado, Valle del Maule costa.

Coordinates: 35°34'01"S 72°17'26"O

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

Distance from the coast: 25 Kilometers (15 miles)

Surface: 15 ha (37 acres)

Planting date: 2008

Plantation frame: Variable, depends on the terrace. 2.500 plants per hectare

Driving system: Gobelet

Production: 1 kilos per plant

SOIL

These schist soils are known as piedra laja in Chile and llicorella in Catalonia. They drain quickly, which makes it possible to limit the amount of water the vineyard receives during fruit maturation, thus controlling vigor. The area has a wide variety of soils, from slate soils to those without any stones at all. We divided the vineyard into sections based on these variations to obtain

CLIMATE CONDITIONS

The vineyard lies 25 km from the Pacific Ocean. During the ripening period the maritime influence plays a temperature regulating function and prevents extremes. In the winter and spring, this ocean proximity can cause serious frost. The area's great sun exposure, variation create favorable conditions for wines with moderate alcohol, high acidity, and excellent aromas.

