

Pinot Noir "Edición Aniversario" 2017

"It has aromas of old rose, raspberry and strawberry. In the mouth, hints of sweet spice and liquorice appear, with just enough acidity to keep the wine lively. Some fine-grained tannins ensure the potential to age for many years, and the finish is long and clean, with a sensation of sweetness."



VINEYARD

Half of the grapes come from young vines of French origin and the other half of our oldest vines, of unknown origin, yielding small crops of tiny, thick-skinned berries. Both are planted on hillside blocks on iron-rich red clay mixed with decomposed granite.

HARVEST

After repeated spring frosts, the vines yielded an average of only 3 tons per hectare (1.3 t/acre). During the very warm and dry summer the fruit ripened quickly and the small harvest was brought in early, starting on 28 February.

VINIFICATION

On arrival at the winery all grapes were destemmed and crushed to open-top tanks. The must was then cold soaked for 2-3 days, before fermentation started spontaneously, with temperatures peaking at 28°C/81°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the wine was drained off (after a total maceration time of 14 days) and put to barrel. The wine was aged for a year in neutral oak barrels before being blended, fined and bottled with minimal filtration. 240 cases produced.

14.0%

TOTAL
ALCOHOL

3.62

TOTAL
PH

5.5 G/L

TOTAL
ACIDITY

2.0 G/L

RESIDUAL
SUGAR

0.42 G/L

VOLATILE
ACIDITY

VIÑA
CASAS DEL BOSQUE
CHILEAN PREMIUM WINES