VISTAMAR

"All our potential and experience"

SINGLE ESTATE

PINOT NOIR | 2021

CASABLANCA VALLEY

ORIGIN

The fruit for this wine comes from our Belén in Casablanca. The clay and granitic soils of limited fertility and the valley's maritime influence enable the production of grapes with high aromatic expression and abundant freshness. The vineyard is planted to high density (10,000 plants/ha) on hillsides facing south and southwest to achieve the best solar exposure during the coolest hours of the day. They are trellised to vertical shoot position and guyot pruned. Minimal irrigation encourages balanced growth for high quality grapes. Harvest takes place in mid- to late March.

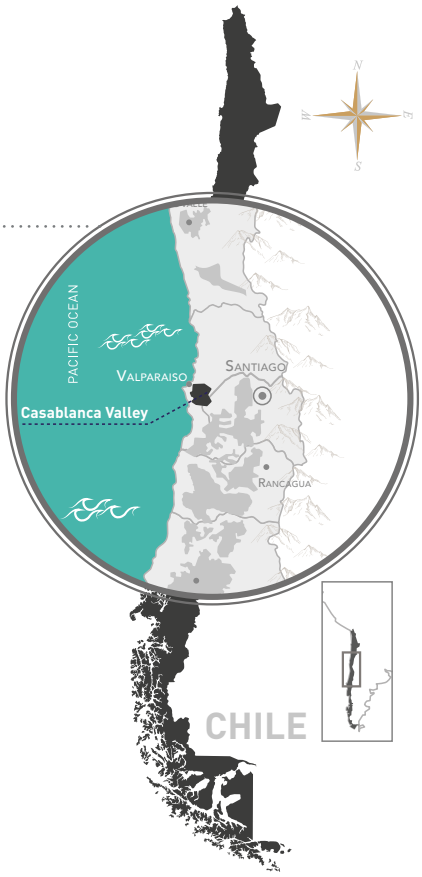
VINIFICATION

The carefully selected handpicked grapes are gently crushed, leaving approximately 20% of the berries whole for greater expression of the fruit. Following a 3-day pre-fermentation cold soak the must is inoculated with selected yeasts to initiate alcoholic fermentation. Malolactic fermentation is completed 300- and 500-liter barrels as the wine ages for 10 months. It is then bottled and allowed to evolve for another 6 months prior to its release to market.

TASTING NOTE

Color: bright cherry-red.
Aroma: shows tremendous typicity with intense fruity aromas that recall raspberries and cherries with pleasing notes of roses, cinnamon, and damp earth.
Taste: rich in fresh red fruit and spices with delicate body, elegant structure, good balance and intensity, and a long finish.

Match food: ideal to accompany oily fish, such as cod and sea bass; also hams, pastas, fresh cheeses and cream soups.
T°: Serve at 14°C.



Origin:
Casablanca Valley ✓

Variety:
Pinot Noir ✓

2021 ✓

Analysis:

Alcohol:	13.5	✓
pH:	3.64	✓
Total Acidity:	3.0 g/L	✓
Sugar Residual:	2.64 g/L	✓

MORANDE WINE GROUP

FT12042022

WWW.VISTAMAR.CL
MORANDE-WINE-GROUP