

VERAMONTE



PINOT NOIR

2017

FRESH / DELICATE / SILKY

Expressive aromas of raspberries, red cherries and strawberries. A delicate and fresh wine with balanced tannins and a silky mouthfeel.



The Casablanca Valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean.



Gentle Pacific breezes and early morning fog present the ideal conditions for producing cool climate varieties.



Decomposed granite soils, well-drained.



CASABLANCA VALLEY

COMPOSITION

100% Pinot Noir

WINEMAKER'S NOTES

Grapes are harvested at night. 15% undergoes whole cluster maceration and fermentation, achieving greater structure. The fruit is fermented in small open top tanks with native yeasts, preserving the natural aromas and flavors of the vineyards.

2017 VINTAGE

The season had very little winter rainfall, and temperatures rose significantly near the end of spring, all the way through summer. Harvest began in mid-February, almost a month ahead of the previous year. Lower yields resulted in remarkable aromatic intensity and flavor, delivering wines with good balance and excellent concentration.



14° C - 57° F



RISOTTO, PASTAS,
AVOCADO SALAD



ALCOHOL
14°



8 MONTHS IN
NATURAL OAK



PH
3,5



RESIDUAL SUGAR
1,62 G/L



ACIDITY
4,94 G/L