

CORRALILLO
PINOT NOIR

VINTAGE: 2022

D.O.: Valle de Casablanca, Chile

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 5.43 g/l
Residual Sugar: 1.59 g/l
pH: 3.51
Produced cases: 1400



ORGANIC CERTIFICATION

USA: Made with organic grapes

EUROPE/CHILE: Organic wine

HARVEST

The 2022 harvest was moderately cool with varying temperatures in spring, but after veraison temperatures stabilized and allowed the grapes to ripen slowly and continuously. Yields were on the low-to-average side, and we obtained fruit with lots of concentration and delicateness. Harvest took place during the second half of March.

VINEYARD

The grapes come from our vineyards in the Rosario Valley, located on slopes with differing degrees of sun exposure. The soils are granite in origin at varying stages of decomposition, with a presence of quartz and volcanic elements, and good fertility and drainage. 15% of the grapes come from our Valle Hermoso vineyard, which is just 10 km from the sea, and whose coastal influence lends the typicity and unique varietal expression. Both Pinot Noir clones, 777 and 115, were pruned in order to encourage the development of the canopy which encourages correct ripening and varietal character, with all of the distinctive elements of Pinot Noir. The vineyard is managed using biodynamic agriculture which aims to produce fruit of the highest quality while maintaining a sense of origin and great varietal expression. Harvest began on March 16 with grapes in good condition.

VINIFICATION

The grapes were hand-harvested and transported to the winery, where they were cooled and then subjected to a strict selection of bunches and grapes. Whole bunches and berries were then transferred by gravity to stainless steel tanks with 8- and 5-ton capacities for a cool pre-fermentation maceration at 6°C for seven days. The must was fermented using specially selected and native yeasts specific for this variety, using only natural yeast nutrients. A varying set of winemaking techniques and extraction methods were used for more varietal expression and complexity. The wine aged in French oak barrels for 11 months to improve the evolution of the tannins and correct aromas.

TASTING NOTES

With an intense and deep red color, this Pinot Noir shows aromas of red fruit like strawberry, raspberry, and blueberry with a subtle spiced note very characteristic of the variety. The tannins are smooth and elegant on the palate, and the vibrant acidity lends a long, juicy finish.

FOOD PAIRING

The ideal companion for pastas, mushroom risotto, duck confit, oily fish, lean red meats, cheese, and spicy foods. Serve at 14°C.

