

VERAMONTE



PINOT NOIR 2016

FRESH. DELICATE. SILKY.

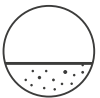
Expressive aromas of raspberries, red cherries and strawberry reflect the true characteristics of our vineyards in Casablanca. A delicate wine with a fresh, silky mouthfeel. The seamless balance of acidity and tannins result in a vibrant and complex Pinot Noir.



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 varietals



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.

2016 VINTAGE

The season began with favorable conditions given by moderate temperatures that allowed for slow ripening of the grapes. The result were balanced wines with intense flavors, less sugar and lower alcohol. These conditions, together with the organic practices used in the vineyards, gave way to elegant notes and a complex aromatic profile.



14° C - 57° F



RISOTTO, PASTAS,
AVOCADO SALAD



ALCOHOL
14°



8 MONTHS IN
NEUTRAL OAK



PH
3.72 G/L



RESIDUAL SUGAR
1.6 G/L



ACIDITY
3.45 G/L