

Grey Single Block Pinot Noir

Category	Red
Grapes	100 % Pinot noir
Appellation	Leyda Valley (DO)
Producer	Viña Ventisquero
Country	Chile
Region	Vallée de Leyda
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	14-15 °C
Available	Québec, Newfoundland and Labrador

Terroir

Soil: The first 60-cm layer of soil consists of granitic red clay. A meter below the surface, the soil is altered granite. Orientation: This vineyard is located just 5 kilometers from the Pacific Ocean, oriented north-south on a south-facing slope of 20°. Harvest: The clusters are manually harvested in April.

Vinification and maturation

Fermentation: Prior to fermentation, the grapes undergo a cold maceration to extract their colour and aromas. They are then fermented in open stainless-steel tanks at a controlled temperature of between 24°C and 26°C. Manual pump-overs are used for 100 % of the extraction during fermentation. Ageing: All of the wine is aged in French oak barrels for a period of 12 months. 15% of the barrels are new, 30% second use and 55% third use. Bottle ageing: 6 months.

Features

Colour: Deep ruby with violet hues. Nose: The nose initially reveals black and red berries, such as murtillas, blueberries, black plums and raspberries. Palate: The mouth provides juicy black fruit flavours and balanced acidity, together with soft, well-rounded tannins over soft French oak. Cellaring: This wine can be enjoyed now or, if cellared under the right conditions, will increase in complexity over the next 8 years.

Food Pairings

This wine is excellent with oily fish, pasta, soup and cheese.

Other information

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Product codes

Québec : 12687461, Newfoundland and Labrador : 18623

