



PINOT NOIR 2021

CASABLANCA VALLEY

"THE ROAD TRAVELED ALLOWS YOU TO SEE BEYOND THE VINES, THE LAND, AND THE WIND. YOU MOVE ONWARD AND UPWARD, AWAKENING YOUR SENSES WITH EVERY TASTE AND AROMA YOU DISCOVER. THE POSSIBILITIES SEEM ENDLESS AS NIMBUS REVEALS THE DEPTH BEHIND EVERY STEP. THE BEST IS YET TO COME: LET OUR JOURNEY BE YOURS".

VINEYARDS

Our Nimbus estate is a vineyard located at the west end of the Casablanca valley—one of Chile's most celebrated cool-climate wine region—, located 80 km from Santiago and 20 km east of the Pacific Ocean. The soil is granite of variable depth over fractured bedrock, which allows roots to grow deep. The valley offers cool temperatures during the growing season and ever-present morning fogs that allow grapes to ripen slowly, which adds complexity and concentration to the resulting wines.

VINIFICATION

- Harvest early in the morning, when temperatures are lower.
- Pre-fermentation cold maceration of whole berries for 3 days at 8° C.
- Alcoholic fermentation with pumping over in open stainless steel tanks and in stainless steel tanks and fermentation of small batches in French oak barrels.
- 15 days total maceration time.
- 50% of the blend is aged in new French oak barrels for 10 to 12 months. The rest is aged in cement vats that respect typicity and origin.

TASTING NOTES

Beautiful garnet color. The blackberry and blueberry-scented nose hints notes of earth and underbrush. A fine, complex, medium-bodied Pinot Noir with silky tannin.

PAIRING SUGGESTIONS

An ideal companion for grilled salmon or spaghetti alle vongole.
Serve at 10°C (52°F).

TECHNICAL INFORMATION

Vintage: 2021.

Appellation: Casablanca valley.

Grape Varieties: 100% Pinot Noir.

Alcohol Content: 13,5% vol.

pH: 3,44.

Residual Sugar: 2,54 g/l.

Recommended Serving Temperature: 12° to 16° C.

Winemaker: Felipe Yañez

