

ESTATE GROWN
PINOT NOIR
Orgánico

2022 | CASABLANCA VALLEY

FRESH • DELICATE • SILKY

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



Cool climate organic vineyards near to the Pacific Ocean.



Six months in French oak barrels



Pasta and risotto.

COMPOSITION

100% Pinot Noir

WINEMAKER'S NOTES

Grapes are harvested during the night. 15% undergoes maceration and fermentation in whole clusters to give the wine greater structure. The grapes are fermented in open tanks with native yeasts, preserving the natural aromas and flavors of the vineyards. Thanks to punch-down work, delicate and smooth tannins are achieved, maintaining concentration.

VINTAGE 2022

This harvest in Casablanca presented good conditions since spring, resulting in an excellent flowering and fruit-setting process. The harvest began in the last week of February, a bit later than initially projected. However, it gained momentum, reaching a very good ripening curve, especially towards the end of the season. This year, Chardonnay and Pinot Noir were the first varieties to be harvested, influenced by the favorable temperatures from October onwards. This year's Pinot Noir is delicate and fresh, with excellent acidity and silky tannins that culminate in a smooth and elegant wine.



14°C



Alcohol
13,5%



PH
3.43



Acidity
5.92 G/L



Residual Sugar
1.6 G/L



Organically farmed vineyards
deliver maximum expression
of our *Living Soils*.

www.vinedosveramonte.com

