

# I8



## VARIETAL PLUS

**VARIETY:**  
Pinot Noir

**APPELLATION:**  
Central Valley

**WINEMAKER:**  
Claudio Gonçalves Rey

**BOTTLING:**  
Estate bottled

**ALCOHOL:**  
13,0°

**VINTAGE:**  
2022

### Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

### Vinification

The grapes were harvested in mid-March. The must is fermented in stainless steel tanks, with selected yeasts at temperatures ranging from 22° to 26° C for a period of ten to fifteen days. Before bottling, the wines are carefully stabilized and filtered to keep all the fruit.

### Notes From Our Winemaker

Our Pinot Noir has a rich and pale ruby-red colour with terracota rims. The smell has strawberries, cherries and smokey tones. Elegant with good balance. Its tannins are soft and mature. A great choice to match with white meats, smoked salmon, grilled mushrooms, fine herbs based dishes or grilled vegetables.

### Recommended Serving Temperature

Serve between 14°C - 16°C.

**13,0%**  
ALCOHOL

**3,60**  
PH

**3,20 g/L**  
TOTAL  
ACIDITY

**2,70 g/L**  
RESIDUAL  
SUGAR