

MARQUES *de* CASA CONCHA

PINOT NOIR • VINTAGE 2019

D.O. Limarí, Limarí Valley

VARIETIES	
PINOT NOIR	100%
BOTTLING DATE	
April 2020	
ANALYSIS	
ALCOHOL	14° VOL%
pH	3.47
TOTAL ACIDITY (TARTARIC ACID)	6.57 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

San Julián Vineyard, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION

San Julián vineyard is at 190 meters above sea level, 30 kilometers from the Pacific Ocean, on Limarí River's southern bank. Its soils are clayey and rich in calcium carbonate; temperatures are cold and mornings are cloudy, which allows the fruit to ripen slowly and finally produce fresher wines. Pinot Noir vines come from clones 777 and 113 (Dijon) and trained in vertical trellises.

PLANTATION YEAR

2006.

SOIL

Alluvial, silt-clay with a substrate of round stones, a base of calcium carbonate and little organic matter.

CLIMATE

Coastal. Fresh coastal breezes blow directly into the valley and moderate temperatures, which, combined with cloudy mornings, allows for slow and prolonged ripening of the fruit, leading to fresher wines. This year had good morning cloudiness that allowed for excellent fruit ripening. The day allows the grapes to ripen slowly and thus produce fresher wines.

HARVEST

Second and third week of March 2019

VINIFICATION CELLAR

Puente Alto Winery

VINIFICATION

Bunches are selected and destemmed, then dropped by into the fermentation vats. This process takes place in open stainless steel tanks and lasts 12 to 14 days, including a 7-day cold maceration period. Pumping over is carried out by treading. A small percentage of the batches is fermented with stalks. Malolactic fermentation is carried out naturally.

AGING

11 months in French oak barrels.

AGING POTENTIAL

Drink now and up to 2025.

TASTING NOTES

Deep red and delicate. The nose shows concentrated aromas of strawberries and raspberries. It has a refined texture with notes of cherries, raspberries, and licorice in the mouth. Good structure. Exuberant, subtle, and delicate.

FOOD PAIRING

Very versatile. It goes well with white meats, such as rabbit, pork, and quail, fatty fish and seafood in delicate and light preparations; and oriental dishes, such as woks and mild curries.

