

MARQUES *de* CASA CONCHA

PINOT NOIR • VINTAGE 2021

D.O. Limarí, Limarí Valley

VARIETIES

PINOT NOIR 100%

BOTTLING DATE

April 2022

ANALYSIS

ALCOHOL 13.7° VOL%

pH 3.63

TOTAL ACIDITY 4.71 g/L

RESIDUAL SUGAR 2.24

WINEMAKER

Marcelo Papa.

VINEYARD

Quebrada Seca and San Julián vineyards, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION

The Quebrada Seca and San Julián vineyards are situated at an altitude of 190 masl, 20-30 kilometres from the Pacific Ocean. Quebrada Seca is on the northern bank of the River Limarí, while San Julián is on the southern bank. The temperatures are cool and the mornings cloudy, so the fruit ripens slowly, producing fresher wines. The Pinot Noir vines are clones 777 and 113 (Dijon) and are vsp-trained.

PLANTATION YEAR

2006-2009.

SOIL

The Quebrada Seca vineyard has colluvial soil, while San Julian has alluvial soil. Both have red clay at the surface and calcium carbonate in the sub-soil, with excellent drainage.

CLIMATE

Coastal Mediterranean and strongly influenced by the Pacific Ocean. The cool coastal breezes blow directly towards the valley, moderating the temperatures and this, together with the typical morning fog and indirect light that reaches the grapes for most of the day, result in slow,

prolonged fruit ripening, resulting in fresher wines. The 2021 season was the coolest of the last decade and the conditions were superb for Pinot Noir.

HARVEST

Manual. The last two weeks of February.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

The clusters are selected and destemmed and then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in open stainless steel tanks at a temperature of 24°C-26°C and lasts 7 days. The cap is moved by punch-downs. A small percentage of the batches is fermented with stems. The wine undergoes a spontaneous malolactic fermentation.

AGING

The wine is aged for 12 months in French oak barrels (15% new and 85% second use).

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 5 years.

TASTING NOTES

Shiny, pale red. The nose is characterful with delicate notes of cherries and raspberries. The wine has a plush texture in the mouth with complex red fruit flavours and pronounced structure and depth. This is an elegant, pure and delicate wine.

FOOD PAIRING

It pairs well with charcuterie, white meat like rabbit, pork and quail, oily fish and shellfish in light, delicate dishes.

