

Amelia

PINOT NOIR • 2017 VINTAGE
D.O. Limarí, Limarí Valley



VARIETIES	
PINOT NOIR	100%
BOTTLING DATE	
March 2018	
ANALYSIS	
ALCOHOL	14° VOL%
pH	3,55
TOTAL ACIDITY (TARTARIC ACID)	4,88 g/L

WINEMAKER
Marcelo Papa.

VINEYARD
Quebrada Seca Vineyard , Blocks 5, 6, D.O. Limarí ,
Limarí Valley.

VINEYARD DESCRIPTION
The Quebrada Seca Vineyard is located 190 m a.s.l., just 22 kilometers from the Pacific Ocean on the northern bank of the Limarí River. The clay soils are rich in calcium carbonate. The temperatures are cold, and the mornings are cloudy, which allows the fruit to ripen slowly and produce fresher wines.

PLANTATION YEAR
2009.

SOIL
Blocks 5 and 6 are associated with the Santa Cristina soil series and are of colluvial origin, with the presence of angular stones and a good percentage of red clay and calcium carbonate.

CLIMATE
Coastal. The cool breezes from the coast blow directly into the valley and moderate the temperatures, and this, combined with the typical morning clouds allow the grapes to ripen slowly and thus produce fresher wines.

This year presented slightly higher temperatures and less morning fog than in normal years, and there was no rain during the harvest period.

HARVEST

Manual. First and second week of February, 2017.

VINIFICATION CELLAR

Puente Alto cellar.

VINIFICATION

The bunches were hand picked, selected, and gently deposited by gravity into stainless steel tanks, filling 10–15% of their capacity with whole clusters, and the remainder with grapes that were very carefully destemmed to prevent breaking the berries.

The vinification process then began with a cold maceration for 6–7 days at 7°–8°C with one punchdown per day to even out the temperature for a more delicate extraction.

As the different lots complete their fermentation, they are separated from their skins and racked to a selection of barrels for aging, during which time they undergo malolactic fermentation naturally.

AGING

12 months in French oak barrels, 20% new, and 80% second and third-use.

TASTING NOTES

Light ruby red in color. Complex and multi-layered, with a predominance of red cherry notes and a hint of black tea leaf. Refreshing, with an excellent combination of structure and minerality and a long, fresh finish.

FOOD PAIRING

An excellent choice for lightly grilled tuna, salmon with fresh herbs, pork tenderloin with cherry-pomegranate sauce, lentils with spinach and roasted beets, and cheeses such as aged goat, cheddar, or brie.