

Amelia

PINOT NOIR • 2022 VINTAGE
D.O. Limarí, Limarí Valley



| VARIETIES | |
|----------------|------------|
| PINOT NOIR | 100% |
| BOTTLING DATE | |
| March 2023 | |
| ANALYSIS | |
| ALCOHOL | 14.5° VOL% |
| pH | 3.63 |
| TOTAL ACIDITY | 4,5 g/L |
| RESIDUAL SUGAR | 2,74 |

WINEMAKER
Marcelo Papa.

VINEYARD
Quebrada Seca vineyard, Block 5 and Block 15, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION
The Quebrada Seca vineyard is situated on the northern bank of the Limarí River at an altitude of 190 metres above sea level, just 22 kilometres from the Pacific Ocean. The soils are clay and rich in calcium carbonate; the temperatures are cool and the mornings cloudy, so the fruit ripens slowly, producing fresher wines.

PLANTATION YEAR
2009-2012.

SOIL
Block 5 is associated with the Santa Cristina soil series. They are of colluvial origin with angular stones and a high percentage of rusted iron-rich red clay and calcium carbonate in the subsoil. Block 15 is associated with the Quebrada Seca soil series. These are of colluvial origin, without angular stones and have a high percentage of rusted iron-rich clay and calcium carbonate.

CLIMATE
It has a semi-arid coastal climate. The proximity to the ocean and the cool sea breezes that blow directly towards the valley cool off and moderate the temperatures at the vineyard and this, together with the morning fog, results in slow, prolonged fruit ripening, making for fresher wines. This year was slightly cooler than a normal year, with the usual

morning fog. There was no rainfall during the harvest period.

HARVEST
Manual. 21-23 February.

VINIFICATION CELLAR
Puente Alto Winery.

VINIFICATION
The clusters are hand-harvested and selected. The grapes are carried to stainless steel tanks and 50% go into the tank as whole clusters, while the rest are carefully destemmed so as not to crush or break the berries. The grapes are gravity-fed into the tanks, avoiding the use of pumps. The temperature is reduced to 7°C-8°C and the grapes undergo a cold soak for 7 days with daily punch-downs in order to achieve an even temperature and delicate extraction. As the batches are fermenting, the wine is racked off its skins and into a selection of barrels, where the malolactic fermentation takes place naturally. The wine remains in these barrels for 12 months.

AGING
The wine is aged for 12 months in French oak barrels (10% new and 90% second use).

AGING POTENTIAL
This wine is best consumed within the next 8 years.

TASTING NOTES
Intense ruby red colour. This wine is complex with multiple layers led by red cherries and a hint of black tea leaves. It combines the structure of red clay very well with the minerality of the soil. It's long and refreshing on the palate, with a very persistent finish.

FOOD PAIRING
It pairs well with charcuterie, porcini mushroom risotto and grilled zucchini.