

Amelia

PINOT NOIR • 2019 VINTAGE
D.O. Limarí, Limarí Valley



VARIETIES	
PINOT NOIR	100%
BOTTLING DATE	
May 2020	
ANALYSIS	
ALCOHOL	14,1° VOL%
pH	3,49
TOTAL ACIDITY (TARTARIC ACID)	5,85 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

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

VINEYARD DESCRIPTION

The Quebrada Seca Vineyard is 190 meters above sea level, only 22 kilometers from the Pacific Ocean, on Limarí River's northern bank. Soils are clayey and rich in calcium carbonate; temperatures are cold and mornings cloudy, allowing the fruit to ripen slowly and produce fresher wines.

PLANTATION YEAR

2009.

SOIL

Barracks 5 and 6 are associated with the series of Santa Cristina soils. These are stony, red, calcareous-clay soils of colluvial origin.

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.

HARVEST

Second week of February 2019

VINIFICATION CELLAR

Puente Alto Winery

VINIFICATION

Hand-picked and selected. Grapes are transferred to stainless steel tanks, in which 10-15% are whole bunches. The rest are delicately destemmed, separating berry from stalk without crushing the grapes or breaking the berries. Berries are later dropped into a tank without using pumps. Temperature is lowered to 7°-8°C and grapes are macerated in the cold for 6-7 days, with a daily tamping process, integrating with the tank's temperature to achieve a delicate extraction. As lots ferment, the wine is separated from pomace remains and transferred to a selection of barrels, where the malolactic fermentation takes place naturally. The wine will remain in these barrels for aging.

AGING

12 months in French oak barrels. 20% of first-use barrels and 80% of second use.

AGING POTENCIAL

Drink now and up to 2025.

TASTING NOTES

Light ruby red, this Pinot Noir is complex and multi-layered, with notes of red cherries and black tea leaves. It has an excellent combination of structure and minerality, is refreshing, with a long, fresh finish.

FOOD PAIRING

An excellent choice to accompany gently grilled tuna, salmon with fresh herbs, pork fillet with cherry and pomegranate sauce, lentils with spinach and roasted beets, as well as cheeses such as ripe goat's cheese, cheddar or brie.

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