

■ UNDURRAGA VARIETAL - PINOT NOIR



ORIGIN

Central Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with a fine texture, loamy and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is humid Mediterranean, with moderately rainy winters, warm and dry summers and cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 750 mm.

VINIFICATION

Reception: The grapes were harvested in 500-kilo bins. Once de-stemmed the grapes were carefully crushed.

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 26⁰ and 28⁰ C. for a 6-day period. It was then left to macerate for six additional days, in order to achieve a full body and intense aromas.

PRODUCT DESCRIPTION

This wine was made with selected Pinot Noir grapes grown in the Central Valley giving it birth in the bottle in our own cellars.

It has a dark red colour with clayish tints, a fruity aroma and structured body. It is an elegant wine and ideal to accompany with poultry, white meats and mild cheese.

WINEMAKER

Hernán Amenábar.

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