

PINOT NOIR – TINTA TINTO

Casablanca



APPELLATION: Casablanca Valley

BLEND: Pinot Noir

WINEMAKER: Roberto Carrancá

VINEYARD: _____

Grapes are sourced from North facing vineyard planted in 2007 over granite soils in the Casablanca Valley. This region just south of Valparaiso benefits from the cooling influence of the Pacific, with morning fogs generated by the Humboldt current. The family have taken time to form relationships with the growers they source to ensure organic management of the soils and vines.

VITICULTURE: _____

They work organically, aiming to balance inputs and outputs, applying 'negawatt philosophy' alongside modern oenological knowledge and traditional winemaking techniques.

WINEMAKING: _____

All the winemaking is done by hand. Grapes are carefully handpicked and destemmed before undergoing semi-carbonic fermentation using native yeasts in small deposits. The wine is racked off, then aged for 9 months in second use barrels, before bottling without fining or filtration.



TASTING NOTES: _____

On the nose, aromas of red berries, red flowers and forest floor. This follows through onto the palate – wonderfully ripe fruit, vibrant and fresh.

WEBSITE: <http://www.tintatinto.cl>

This wine is suitable for vegans and vegetarians.