

Casablanca Pinot Noir 2016

Casablanca, Chile



Grape Varieties	100% Pinot Noir
Winemaker	Aurelio Montes Jnr
Closure	Screwcap
ABV	14%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Montes was established in 1988 by Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand, with the aim of producing the best wines in Chile from the best regions. We have long admired Montes and what they have done for Chilean wine over the past three decades. Their wines are consistently good because they are meticulous throughout the entire production process. Montes owns 800 hectares of vineyards in Apalta and Marchigüe located in Colchagua Valley as well as a single vineyard Zapallar, located in coastal Aconcagua Valley.

The Limited Selection wines are classic examples of matching the variety or blend to an area. The grape growers and winemakers are given carte blanche to take outstanding fruit and come up with some wholly individual wines that are perfect expressions of site.

VINEYARDS

Grapes come from the Casablanca Valley, Chile's first cool climate region. The vineyards are 25-30km away from the Pacific Ocean and as a result, morning fog and cool breezes extend ripening allowing for the development and retention of delicate aromas and acidity especially important for making fine Pinot Noir.

VINTAGE

The 2015—2016 season began with a wet winter, followed by a normal spring and a summer that was cooler than usual. Although the spring and summer were dry, the rainy winter had allowed the water reserves to accumulate the necessary quantities to reach harvest in good condition in a zone where water is a precious commodity.

VINIFICATION

The hand harvested grapes were cold soaked at 7°C for five days to extract aroma and colour, especially important for the thin-skinned Pinot Noir. The grapes were then fermented in temperature controlled stainless steel tanks before remaining on skins for another 15-20 days to aid structure and colour. After malolactic fermentation, 40% of the final blend was aged in French oak barrels for six to seven months.

TASTING NOTES

This wine is ruby red in colour. On the nose, there are intense aromas of fresh strawberries and tart cherries, with notes of rose petals and wild herbs. The well-integrated oak adds elegance and complexity – lightly toasted hazelnut and vanilla notes and very gentle, rounded tannins. A vibrant palate with plenty of red fruit and a balanced, lingering finish.