

# Colección Pinot Noir 2013



# Apaltagua



Variety: Pinot Noir  
Appellation: San Antonio Valley  
Winemaker: Pablo Barros  
Winemaker Consultant: Juan Carlos Faúndez  
Bottled: At the Estate

## Vineyards

Our Colección Pinot Noir comes from a vineyard located just 25 miles from the Pacific Ocean, in the Coastal Mountain Range. Pinot Noir and white varieties from this zone produce excellent results due to a climate which is much cooler than in the other viticultural regions of the country. The soils in this area are a clay-loam mixture with sand and small granite stones. Harvested by hand, the grapes are transported in refrigerated trucks to ensure that the bunches arrive healthy and intact to the winery, preserving the organoleptic characteristics of the grape.

## Climate

Because of the vineyard's proximity to the ocean, there is a varied temperature contrast between day and night. It is a Mediterranean-style climate with cold, rainy winters followed by cool dry summers. The average low temperature is approximately 43°F during the winter season, with an average high temperature of 73°F in the summer. The rain generally comes in the winter reaching an annual average of 13 inches. Also, there is often fog in the morning accompanied by cool ocean breezes. The moderate climate contributes to the slow maturation of the grapes which allows them to develop a good level of acidity. The tannins mature more slowly here than in other valleys, giving the wine freshness and elegance.

## Vinification

Our grapes are harvested by hand in autumn, at the beginning of April. Aiming to extract both color and aroma, the grapes are de-stemmed and undergo a cold maceration for 4-6 days, at temperatures below 50°F. Next, the grapes will begin fermentation after 8-10 days with selected yeasts, at temperatures between 75°-79°F. Malolactic fermentation happens in French oak barrels, with 2-3 years of previous use, and continue to age for five to six months. Finally, the wine is blended in stainless steel tanks, where it matures for 3-4 months before bottling.

## Notes from the Winemaker

With a pale ruby-red and medium intensity, our Colección Pinot Noir has pronounced aromas of wild fruits; blackcurrant, raspberry with cassis and a touch of smoke from the toasted French oak. In the mouth it is dry, with a medium-high level of acidity, and mature tannins.



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