

ESCARLATA

COSECHA: 2020

R.S: 3,06 g/L

VALLE: Andes mountain
piedmont, Maule Valley

T.A: 3,14 g/L

ALCOHOL: 13°

PH: 3.59

VARIETADES: Pinot noir 100%

ESCARLATA PINOT NOIR

VINEYARD

The vineyards from the Andes Mountain Piedmont provides very special conditions of moderate temperatures for our grapes, where they can get a slow maturation and develop a nice range of aromas of fresh red berries. The soils are alluvial, deep, and well drained due to their high stone and gravel content, and very poor in organic matter. This soil conditions together with the special climate of the Andes Mountain piedmont gift us this singular Pinot Noir, with nice aromas and elegant mouth that talk about a unique freshness and minerality.

2020 CLIMATE

The 2020 was a dry year without the presence of rains during the summer and harvest time. The average temperatures were high which generated an extraordinary aromatic concentration and a very round mouth in the wines.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C.
- Malolactic fermentation in stainless steel tanks.
- 50% of blend was aged for 6 months on neutral French barrels to gain complexity and structure.

TASTING NOTES

Fresh violet red color, with rich fruit notes of cherry, raspberry and strawberry that become a red fruit party. In mouth sweet fruit notes stand out, and its soft and fine tannins give it a great texture and a mouth filling structure. Balanced, sexy and pure, it's a young and refreshing Pinot noir.

