



# ALBAMAR

PINOT NOIR  
2024



## COMPOSITION

Pinot Noir 100%

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## HARVEST INFORMATION

- Origin: casablanca Valley - Chile
  - Date: First half of april
  - Yield: 14 tons / hectare
  - Harvest method: Hand picked
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## WINEMAKING

- Destemming: 100 %
  - Fermentation period: 8 days
  - Fermented in: Stainless Steel Tanks
  - Aging: No
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## TASTING NOTES

Cherry-red wine with purple hues. On the nose, it presents notes of red fruit and tea leaves. It has medium body and persistence; on the palate, it is fresh and juicy with soft, rounded tannins. Ideal as an aperitif or to accompany a mushroom risotto.

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## CHEMICAL ANALYSIS

- Alcohol: 13.9% by volume
- pH: 3.62
- Total acidity: 5.1 g/L (Tartaric acid)
- Residual sugar: 1.5 g/L