



VIÑA AQUITANIA

CHILE



SOLdeSOL Pinot Noir 2008

GRAPE VARIETY **100% Pinot Noir**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **4 years**

TYPE OF SOIL **Clay, granite**

YIELD **5 tons/ha**

DATE OF HARVEST **27 April 2008**

Winemaking

HARVEST Hand-harvest in small 10KG boxes. The grapes are then transported at night by truck to the Viña Aquitania winery in Santiago. The low night temperatures allow for perfect transport conditions.

FERMENTING Three days of cold-soaking at 8°C in 6.000L open stainless steel vats. Fermentation at 25°C for 7 jours with 3 pumping over per day. Post-fermentation maceration at 20°C for a week in closed vats.

AGING 10 months in French oak barrels (60% new).

BOTTLING 24 June 2009 without filtration.
870 cartons of 6 produced.

Analyses

Alcohol 13% vol.

Total acidity 4 g/L (H₂SO₄)

pH 3.3

Residual sugar 1,8 g/L

Tasting note

The low temperatures during maturation have enabled to preserve vibrant fruity aromas of cherry and griotte. The ageing in French oak barrels for 10 months enhances the complexity of this wine, its balance and its long finish.

Both the nose and the palate are very fresh and quite intense.

We recommend opening SOLdeSOL Pinot Noir 30 minutes before service. It is the perfect accompaniment to seafood pasta or dark meat.