



VIÑA AQUITANIA
CHILE



SOLdeSOL Pinot Noir 2011

GRAPE VARIETY **100% Pinot Noir**

ORIGIN **Malleco Valley - Traiguén**

AGE OF THE VINES **7 years-old**

TYPE OF SOIL **Clay, granite**

YIELD **4.5 tons/ha**

DATE OF HARVEST **May 10th 2011**

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 days 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 January 20, 2012
10,000 bottles produced.

Analyses

Alcohol 14,3% vol.

Total acidity 3.15 g/L (H₂SO₄)

pH 3.49

Residual sugar 2.47 g/L

Tasting note

**Wine Advocate
91 points**

The cold climate during maturation gave this wine intense fruit aromas, likes cherries and red fruits. Thanks to the aging in French oak barrels during ten months, the wine has elegantly combined complexity, balance and fresh aromas.

This wine accompanies particularly well white meat, fish and cheeses.

Silver medal in the 2014 World pinot noirs competition.