



## ORIGIN

Casablanca Valley

## VINEYARDS

**Terrain:** The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

**Climate:** The climate is sub-humid Mediterranean.

Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 14 inches.

## VINIFICATION

**Reception:** The grapes were hand-harvested into plastic 1,000 pound bins.

**Pre-fermentative maceration:** 4 to 6 days at 46°C– 53°F

**Fermentation:** With selected yeasts, at 77°F – 80°F for 4 – 6 days.

**Post-fermentative maceration:** Can vary between 7 and 13 days. The winemaker determines this through tasting the wine.

**Ageing:** 25% of the blend was aged with oak staves for 3 – 6 months, 25% in second or third use oak barrels, while the other 50% is unoaked. ALC: 13.5%

## PRODUCT DESCRIPTION

This Pinot Noir has a red color medium intensity and exuberant aroma featuring fresh red fruits including cherries and berries. On the palate it is a lush, vibrant wine with good acidity, medium volume and a smooth, long and persistent finish.

## WINEMAKER

Patricio Lucero.

## PINOT NOIR

IT ALL  
STARTS  
WITH



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