

Nomadas

Trackers of the best terroir

Gran Reserva
Pinot Noir 2014

Origin:

Denomination of Origin:	Casablanca Valley
Vineyard:	Tapihue
Block:	Las Terrazas 12
Distance from the Pacific:	30 km; 384 m. a.s.l.
Soil Type:	Granitic with a presence of red clay and weathered granite. Low fertility.
Climate:	Mediterranean and influenced by the cold due to the proximity of the Pacific Ocean and the Humboldt Current.
Orientation:	North-west
Vine age:	6 years.

Composition:

Varieties:	100% Pinot Noir, clones 115 and 777.
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Analysis:

Alcohol:	13.5°
Residual Sugar:	2.9 g/l
Total Acidity:	6 g/l (tartaric)
pH:	3.5

Aging and Cellaring:

Barrel aging:	12 months in French oak barrels, 15% new.
Cellaring Potential:	5 years

Winemaker's Comments

The grapes were hand picked into bins during the cold mornings of the second week of April. The bunches were selected, destemmed, and deposited without crushing into small open-topped tanks. The must was cold-macerated for 4-5 days for more fruit aromas from the cool-climate clones. The 15-day fermentation took place with indigenous yeasts and minimal extraction through manual punch downs to maintain the elegance and freshness of the variety. The new wine was then racked to barrels, where malolactic fermentation took place spontaneously. The wine was barrel aged for 12 months and coarsely filtered prior to bottling.

Tasting Notes

Bright ruby red in color, this Chilcas Pinot Noir offers attractive and intense aromas of red cherries, plums, hazelnuts, and tea leaves. The palate is soft and fresh with an elegant texture, fresh fruit flavors, and a long, fruity finish.

Harvest Report

The 2012-2013 season began with a cold spring and historically cold frosts (-5° to -7°C), especially in the coastal zones such as the Casablanca Valley, resulting in a general reduction in yields throughout the zone, although the grapes produced were concentrated and very expressive. The low temperatures enabled the Pinot Noir to maintain its delicate aromas and high acidity to achieve a fresh, fruity, and elegant wine.

