



Arboleda

Grapes
100% Pinot Noir

Region/Appellation
Aconcagua Valley

Alcohol by volume
14.00%

Residual Sugar
2.15 g/l

pH
3.46

Total Acidity
5.54 g/l

Drinking Window
2024 - 2030+

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
26/11/2024

Pinot Noir 2022 6x75cl

Winemaker Notes

This wine, of a bright and clean cherry colour, shows a captivating purity and freshness in the nose, with aromas of sour cherry, rosehip and subtle earthy notes. In the palate, it surprises with mellow bloody and saline nuances, typical from this terroir. It has a delicate structure, great balance and fine tannins; finishing with a fresh and savoury mouth feel.

Vineyard

From the Chilhué Vineyard on the Aconcagua Costa Estate, highly influenced by the cold Pacific Ocean breezes.

Winemaking

The fruit was fermented in stainless steel tanks from 10 to 18 days at temperatures that fluctuated between 25°-28°C. Aged for 11 months in French barrels, of which 15% were new.

Vintage

A season that began with little rain and warm temperatures, but that turned cooler midseason were the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with tremendously intense colours, very good and juicy natural acidity, and very smooth, elegant tannins.

Food match

Grilled and Roasted Red Meats

Enjoy with beef bourguignon.

