

Grapes
100% Pinot Noir

Region/Appellation
Aconcagua Valley

Alcohol by volume
13%

Residual Sugar
2.07 g/l

pH
3.43

Total Acidity
7.31 g/l

Drinking Window
2025 - 2026

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

Tasting note printed
20/04/2025

‘Wild Ferment’ Pinot Noir 2023 6x75cl

Winemaker Notes

Displaying a beautiful, bright cherry red colour, the Wild Ferment Pinot Noir offers aromas of cherries, roses and a light touch of mushrooms, all framed by soft smoky tones. The palate is round showing lifted and fresh red fruit. Lovely spicy notes are complemented by hints of oak and great tension that ensures a full and lingering finish.

Vineyard

The grapes for Wild Ferment Pinot Noir come from La Escultura vineyard, located in Casablanca Valley, 32 kilometres from the Pacific Ocean and from our Aconcagua Costa vineyard which is closer located just 12 km. Warm summer days, morning fog and fresh evening breezes that blow in from the coast, allow for a gradual ripening process of the grapes that helps to preserve their aromas, flavours and acidity. The soil presents fine clay and sandy loam textures with low vigour potential.

Winemaking

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Vintage

A warm and challenging vintage with regard to vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins and juicy acidity thanks to the coastal trough effect.

Food match

Pan fried salmon with Asian spices

