



## *Litoral Pinot Noir 2018*

### Denomination of Origen

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital and only 12 km from the Pacific Ocean. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

### Terroir

**Climate:** Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

**Soil:** We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

### Vineyard

Vertical shoot positioning. It has a strict water control to moderate vigor and produces small berries. One bunch per shoot. 50% of fruit exposure.

### Yields

8 tons per hectare

### Vintage

The summer season was moderately warm. Clear days, but with a month of March quite cloudy and morning mist. This caused a very good balance of alcohol / acidity and a great aromatic profile.

### Tasting notes

The ripe plum, cherry, wild berry and raspberry notes are pure and fleshy with a touch of sweet spice and white truffle. Supple mid palate, balanced, vibrant with very nice mineral finish.

**Winemaker:** Stefano Gandolini

## *Limited Production*

**19.988 bottles**

### Aging

12 month in French oak barrels (second use) from Francois Freres and Dargaud&Jaegle coopers (Jupilles, Troncais and Fontainebleau, Central France.)

### Filtering

Unfined and unfiltered

### Basic Analysis

Alcohol: 14,1°  
pH: 3.60  
Total Acidity: 5.32 g/l  
Volatile Acidity: 0.81 g/l  
Residual Sugar: 2.24 g/l  
Dry Extract: 29.90 g/l  
CO2: 600 mg/l

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