



Claro de Luna Pinot Noir 2016

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. 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

5 tons per hectare

Vintage

The summer was cold and late. Also cloudy during January and February, so ripening was slow which allowed a great balance of aromaticity / mouth.

Tasting notes

The aromas jump from the glass, with floral notes, cherries, raspberries, thyme and sweet species. In mouth it is a wine of great balance, fineness and an acid structure that delivers great vivacity and minerality at the end of the mouth.

Winemaker: Stefano Gandolini

Limited Production

1,740 bottles

Aging

22 month in new French oak barrels from François Freres and Dargaud & Jaegle (Jupilles, Tronçais y Fontainbleau forests)

Filtering

Unfined and unfiltered

Basic Analysis

Alcohol: 14.1°

pH: 3.35

Total Acidity: 6.64 g/l

Volatile Acidity: 0.66 g/l

Residual Sugar: 3.54 g/l

Dry Extract: 31.20 g/l

CO2: 450 mg/l

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