

# MARQUES de CASA CONCHA

**PINOT NOIR • VINTAGE 2015**  
*D.O. Limarí, Limarí Valley*



#### VARIETIES

PINOT NOIR	100%
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#### BOTTLING DATE

April 2016

#### ANALYSIS

ALCOHOL	14,3° VOL%
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pH	3,38
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TOTAL ACIDITY (TARTARIC ACID)	5,59 g/L
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#### WINEMAKER

*Marcelo Papa.*

#### VINEYARD

San Julián Vineyard, D.O. Limarí, Limarí Valley.

#### VINEYARD DESCRIPTION

The San Julián Vineyard is located 190 m a.s.l. and 30 kilometers from the Pacific Ocean on the south bank of the Limarí River. The clay soils are rich in calcium carbonate. The temperatures are cold and the mornings are cloudy, which allows the fruit to ripen slowly and produce fresh wines. The Pinot Noir vines come from clones 777 and 113 (Dijon) and are trellised to vertical shoot position.

#### PLANTATION YEAR

2006.

#### SOIL

Alluvial silty-clay with a substrate of rounded stones, a base of calcium carbonate, and little organic matter.

#### CLIMATE

Coastal. The cool breezes from the coast blow directly into the valley and moderate the temperatures. The combination of the

temperature, the typical morning clouds, and indirect sunlight on the grapes during most of the day allows the grapes to ripen slowly and thus produce fresher wines.

#### HARVEST

Manual. Third week of February, 2015.

#### VINIFICATION CELLAR

Puente Alto Cellar.

#### VINIFICATION

The bunches were selected, destemmed, and gently dropped into open-topped stainless steel tanks for a 12–14-day fermentation that included a 7-day cold maceration. Pumpovers included punch downs. A small percentage of the lots were fermented with stems. Malolactic fermentation took place naturally, and the wine was aged in tanks for 12 months.

#### AGING

12 months in French oak barrels.

#### AGING POTENTIAL

Drink now or cellar through 2021.

#### TASTING NOTES

Delicate deep red. The nose presents concentrated aromas of strawberries and raspberries. The palate offers a refined texture and complex flavors of cherries, raspberries, licorice with a notable structure. Feels so lush, fine and delicate.

#### FOOD PAIRING

This very versatile wine pairs well with white meats such as rabbit, pork, or quail as well as with fatty fish and shellfish in light and delicate preparations. Also fares well with Asian dishes such as stir-fries and mild curries.