



UNDURRAGA

ESTABLISHED 1885

PINOT NOIR

VINEYARDS

Origin: Maipo Valley, 100% own grapes

Variety: 100% Pinot Noir

HARVEST AND WINEMAKING

Harvest: The grapes were hand-harvested into plastic 400-500 kg bins.

Pre-fermentative maceration: 4 to 6 days at 8°C - 12°C

Fermentation: With selected yeasts, at 25°C - 27°C for 4 - 6 days.

Post-fermentative maceration: Can vary between 7 and 13 days.

The winemaker determines this through tasting the wine.

Ageing: 25% of the blend was aged with oak staves for 3 - 6 months, 25% in second or third use oak barrels, while the other 50% is unoaked.

TASTING NOTES

This Pinot Noir has a red color medium intensity and exuberant aroma featuring fresh red fruits including cherries and berries.

On the palate it is a lush, vibrant wine with good acidity, medium volume and a smooth, long and persistent finish.