

Amelia

PINOT NOIR • 2020 VINTAGE
D.O. Limarí, Limarí Valley



VARIETIES	
PINOT NOIR	100%
BOTTLING DATE	
April 2021	
ANALYSIS	
ALCOHOL	13.8° VOL%
pH	3.61
TOTAL ACIDITY (TARTARIC ACID)	4.68 G/L

WINEMAKER
Marcelo Papa.

VINEYARD
Quebrada Seca Vineyard, Block 5, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION
The Quebrada Seca Vineyard is 190 meters above sea level, only 22 kilometers from the Pacific Ocean, on Limarí River's northern bank. Soils are clayey and rich in calcium carbonate; temperatures are cold and mornings cloudy, allowing the fruit to ripen slowly and produce fresher wines.

PLANTATION YEAR
2009.

SOIL
Barrack 5 is located in the Quebrada Seca vineyard, which is associated with the Santa Cristina series of soils. They are of colluvial origin, with the presence of corner stones and a good percentage of red clay loaded with iron and calcium carbonate in the subsoil. The clay provides a somewhat superior structure, while the limestone component provides freshness and mineral notes.

CLIMATE
Coastal semi-arid. The proximity to the sea and the cool breezes from the coast that blow directly into the valley, refresh the vineyard and moderate temperatures, which, combined with cloudy mornings, allows a slow and prolonged ripening of the fruit, which leads to a production of wines more fresh. This year was slightly warmer than a normal year, with cloudy mornings as usual. No presence of rain during harvest.

HARVEST
Second week of February.

VINIFICATION CELLAR
Puente Alto cellar.

VINIFICATION
The bunches are harvested by hand and selected. The grapes are transferred to stainless steel tanks, in which 20-30% of the capacity are whole bunches, while the rest goes through a destemmer that separates the grains from the stalk delicately, without grinding the grapes or breaking the berries. The grains fall into the pond by gravity, avoiding the use of pumps. The temperature is lowered to 7° -8° C and it is macerated cold for 6-7 days, trampling it daily, homogenizing the temperature of the pond, achieving a delicate extraction. As the batches ferment, the wine is separated from the pomace and transferred to a selection of barrels, where malolactic fermentation takes place naturally. The wine will remain in these barrels during the aging months.

AGING
12 months in French Burgundy oak barrels. 20% first use and 80% second and third use.

AGING POTENTIAL
Drink now and up to 2026.

TASTING NOTES
Light ruby. Complex and layered, dominated by red cherries and a touch of black tea leaves. The structure provided by the red clay combines nicely with the minerality of soil. Long and fresh on the palate.

FOOD PAIRING
Charcuterie boards and salads.