



Ventolera Private Cuvée Pinot Noir 2016

Limited Production

2.178 bottles

Denomination of Origin

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

4 tons per hectare

Vintage

The summer season was cold and late (Avg. GDD were below 1000 degrees). Also cloudy during January and February. This slowed down much of the ripening.

It required early crop adjustments in order to get perfect ripening (great alcohol/acidity balance) and pick healthy fruit at the right time, obtaining beautiful mineral tones and elegance.

Tasting notes

Delightfully rich and harmonious, brimming with fresh, vibrant raspberry, blackberry and boysenberry flavors. Beautifully balanced, with firm acidity and tannins providing the framework. Shows great length on the finish.

Winemaker: Stefano Gandolini

Aging

Unoak aging over the lees in small inox steeling tank with micro oxigenation for 6 months, then 1 year in the bottle before to release.

Filtering

Unfined and unfiltered

Basic Analysis

Alcohol: 14.1°

pH: 3.36

Total Acidity: 6.15 g/l

Volatile Acidity: 0.60 g/l

Residual Sugar: 3.44 g/l

Dry Extract: 29.10 g/l

CO₂: 310 mg/l



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