

VILLARD

FINE WINES



PINOT NOIR EXPRESIÓN RESERVE 2017

VITICULTURE

Varietal Composition: 100% PinotNoir

D.O.: Casablanca Valley

Trellising system: Vertical shoot positioning

Pruning: Double Guyot

Irrigation: Drip

Soil type: The soils on the hillsides are clay-loam

VINIFICATION

Harvest date: 16-19/02/2017

Picking method: Hand Harvested

Fruit selection: Yes, both in the vineyard and at the winery.

Crusher: No

Pre-fermentation cold maceration: temperature 8 °C
for 7 days.

Fermentation temperature: 25-28 °C

Alcoholic fermentation: 7 days

Pump-overs: yes twice a day & punch down

Macerationpost fermentation:3 days

Total skin contact: 17 days

Malolactic fermentation:yes

AGEING

Stainless steel: 50%

Fifty percent of the wine was aged 4,5 month in a 5.000 liter new
French oak conic tank (Fudre)

Coopers: Nadalié.

BOTTLING

Stabilization: Cold stabilization

Fining: No

Filtration: by Plates & Membrane

Bottling date: 22/03/2018

Closure: Natural Corks

Total production: 15893 Bottles

ANALYSIS

Alcohol: 14 %

Residual Sugar: 2,47g/l

Total acidity: 5,19 g/l

pH: 3,45

