

VILLARD

FINE WINES



PINOT NOIR EXPRESIÓN RESERVE 2022

VITICULTURE

Varietal Composition: 100% Pinot Noir
Appellation of Origin: 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: From March 3rd to 28th, 2022
Picking method: Hand Harvested
Fruit selection: Yes, both in the vineyard and the winery
Crusher: No
Pre-fermentation cold maceration: temperature 8 °C (46°F) for 7 days
Alcoholic fermentation: 8 days at 25-28 °C (77 to 82 °F)
Pump-Overs: Twice a day with punch down
Total time of skin contact: 20 days
Malolactic fermentation: Yes

AGEING

8% of the wine was aged in French oak barrels of 225 and 300 L.
16% was aged in French oak foudre for 3 months
76% was aged in stainless steels tanks
Coopers: Nadalié
Rackings: yes

BOTTLING

Stabilization: Cold stabilization
Fining: No
Filtration: by Plates & Membrane
Bottling date: August 22nd, 2022
Closure: Finecork 5

ANALYSIS

Alcohol: 14%
Residual Sugar: 2.66 g/l
Total acidity: 5.63 g/l
pH: 3.57