

Pinot Noir

EXPRESIÓN RESERVE 2024

**VITICULTURE**

Varietal Composition: 100% Pinot Noir
 Appellation of Origin: Casablanca Valley
 Trellising system: Vertical shoot positioning (VSP)
 Pruning: Double Guyot
 Irrigation: Drip, groundwater from phreatic aquifer
 Soil type: Deep, clay loam texture

VINIFICATION

The gravity-flow winery design provides a less interventionist approach to winemaking and requires less electricity. The top floor is for sorting and destemming, the bottom floor for fermentation and stainless steel tanks storage. Grapes, juice or wine flows from one floor down to the next using gravity.

Harvest date: March 5th and 6th, 2024
 Picking method: Hand harvested
 Fruit selection: At the vineyard and at the winery before destemming
 Pre-fermentation cold maceration: 7 days
 Fermentation in stainless steel tanks
 Pump overs with punch down to introduce aeration during fermentation
 Temperature of Fermentation: 24° to 28° C
 Post-fermentation cold maceration: 3 days

AGEING

90% aged in stainless steel tanks
 10% aged in French oak barrels of 2nd and 4th use

