

# contempo Pinot Noir 2016

## STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

## VINIFICATION

The grapes are machine harvested, de-stemmed and crushed. The must is pumped to a fermentation tank, followed by active dry yeast rehydrated. During the fermentation, open pump-overs are made to enhance fruitiness, keeping controlled temperature at 22-24 °C during 7-10 days. The press wine is kept separate. A percentage of this wine was aged in first, second and third year oak barrels. The malolactic fermentation usually occurs naturally

## TASTING NOTES

Brilliant cherry red in color. The nose is elegant, fresh and fruity, with hints of raspberries and cherries. The palate is very well balanced, with notes of cherries and fresh acidity, as well as soft and silky, with a delicate touch of oak that perfectly balances the youth and elegance of Pinot Noir. A great wine for roasted or grilled red meats, fish or pasta dishes. Also excellent with various cheeses. Enjoy lightly chilled.

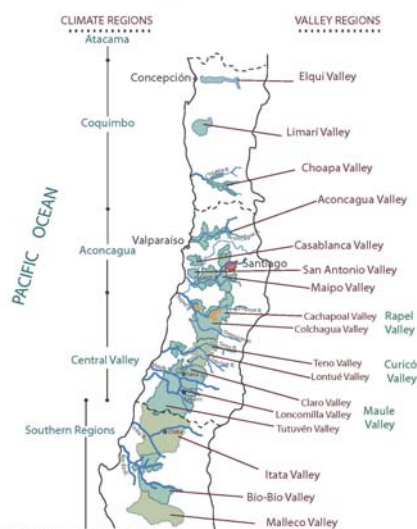
## ACCOLADES:

- ◆ **91 POINTS** ~ Just Wine Points  
(\*latest rating)



REGION: Chile  
 ORIGIN: Cachapoal Valley, Peumo Area  
 VARIETAL: 100% Pinot Noir  
 VINTAGE: 2016  
 ACIDITY: 5.08 (expressed in tartaric)  
 pH: 3.69  
 ALCOHOL: 13.3%  
*\*This wine is estate bottled\**

## Wine Regions of Chile



Copyright: The Society of Wine Educators 2015

