

VIÑEDOS LO ABARCA

Nº 1

PINOT NOIR 2012

1171°32'30" West. From this first-class land, strategically located between the Pacific Ocean and the Coastal Mountain Range, Viñedos Lo Abarca was born. The cool Ocean breeze that runs through the valley, makes Lo Abarca one of the most unique terroirs in Chile. The wines coming from Lo Abarca have changed the perception of Chilean wines in the world. This is the first bottle of red wine made, a limited edition of Pinot Noir, with only 3.500 bottles.

Terroir: One of the most peculiar and unique terroirs in the World. Characterized by its steep hills, a cool ocean breeze with morning fogs, and its mineral "tierras blancas" due to its white soils and marine deposits.

The Nose: a jam of berries and raspberry pie mixed with notes of forest floor giving a rich and elegant range of perfumes.

The Palate: very tasty, balanced with a well-defined style where the wood marries with the wine. An elegant wine with a long persistence, to enjoy now, or to age for a few more years.

Winemaking notes:

- ✓ Harvested by hand during the second week of April in small bins of 18kg.
- ✓ Fruit is selected by hand on the sorting table, de-stemmed and crushed, followed by a cold soak for 4 days.
- ✓ Spontaneous fermentation with three manual punch downs per day.
- ✓ Before the fermentation has been completed the wines are transferred to French oak barrels (without new barrels), mostly second use barrels.
- ✓ 12 months barrel aged.
- ✓ Batonage of the lees for three weeks
- ✓ Unfiltered.

Technical specifications:

Alcohol:	14,5%
Residual Sugar:	1,60 g/l
Acidity:	6,20 g/l
PH:	3,23

Recognitions:

Descorchados 2016	92 pts
James Suckling	90 pts

You are about to take part of this history, a history that is about to begin...



Felipe Marin
Winemaker Viñedos Lo Abarca