



Beach Kite

Analysis

Sub-region: Central Valley
Varieties: Pinot Noir
Soil: Loam | clay

Alcohol: 13%
Total acidity: 4,4 g/L
Residual sugar: 3 g/L

Climate

Warm temperate climate with a Mediterranean rainfall regime and a wide fluctuation between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes mountains (50 kilometers, or 37 miles). These vineyards receive coastal breezes during the afternoon which help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

Viticulture

Age of vines: 8 years
Training system: Vertical Shoot Position (VSP)
Density: 3,330 plants/hectare (1,350 plants/acre)
Yield: 12 tons/hectare (4.9 metric tons/acre)
Harvest method: Hand picked. Last 2 weeks March.

Vinification

Maceration: 4-16 days.
Extraction: Traditional pumping-over and punching.
Fermentation: Initiated with active dry yeast (Bayanus) at temperatures ranging between 18-20 degrees Celsius (64-68 Fahrenheit).
Aging: Wine aged over its lees in stainless steel tanks with for 4 months.

Tasting Note

Cherry-colored with red highlights. Intense nose of strawberry, clove, coffee and toast. Medium bodied with a hint of smokiness on the finish.

Appearance: Cherry-colored with red highlights.

Pairing recommendation

Sesame crusted tuna.
