

# TECHNICAL SHEET

## ATANEA

### PINOT NOIR - 2012

#### VINEYARD

Near Ovalle on the foothills of the Coastal Mountain Range in the Casablanca Valley.

Clay soil with strong concentration of organic materials (1.5 to 2%) and strong proportions of gravels (40 to 60%) from the Andes.

3Ha - Pinot Noir 1005. clones 115 – 777 - Davis

Yield 5 tons / Hectare

Organic growing

#### HARVEST: MARCH 20ST, 2012

Handpicked in 15kg crates and double sorting by clusters and then by berries.

#### WINE-MAKING

Fermented in 5.000 L steel tanks during 2 weeks with indigenous yeasts and strict control on temperature.

Extraction with gentles pump-overs and punch downs

Slow and light pressing in 32HL pneumatic press.

Aged in used barrels for 14 months

8.000 bottles produced

#### ANALYSIS

Natural wine.

Only 30 mg/liter sulfites before bottling.

Alcohol: 14.5% by vol.

PH: 3.65

AV: 0.7 g/L

Free sulfites: 18mg/L

Total sulfites: 28mg/L

EMBOTELLADO POR AGRICOLA CUVELIER LTDA.  
**Agrícola  
Cuvelier**



#### AGRICOLA CUVELIER LIMITADA

GIRO : ELABORACIÓN Y COMERCIALIZACIÓN DE VINO / RUT : 76.091. 434-7  
NUEVA PROVIDENCIA 1363. OF 1102 / PROVIDENCIA 7500576 / SANTIAGO / CHILE  
WWW.AGRICOLACUVELIER.CL