

## TECHNICAL SHEET

# Atanea PINOT NOIR 2015

### VINEYARD

80% from Lo Orozco area, one of the coolest of Casablanca Valley, on the foothills of the Coastal Mountain Range. 20% from Lo Ovalle, another very fresh part of Casablanca Valley thanks to the good entry of the ocean breeze. Light sandy clay soil, deep and high level of quartz, excellent infiltration. Low organic materials (1%).

Planted in 2001 | 5 Ha - Pinot Noir selection massal | Yield: 6 tons / Hectare

Irrigation: Only 2 irrigation in 2015 campaign

Organic growing

### HARVEST

March 24/25th in Catrala & 2nd of April in Casa Roca.

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

### WINE-MAKING

Fermented in 15.000 L steel tanks during 2 weeks with indigenous yeasts and strict control on temperature.

Extraction with gentles pump-overs.

Slow and light pressing in 40HL pneumatic press.

Aged in steel tanks for 10 months.

No fining process, no filtration.

10.000 bottles produced.

### ANALYSIS

Natural wine.

Only 20 mg/liter sulfites before bottling.

Alcohol: 14% by vol.

pH: 3.52

AV: 0.46 g/L

Free sulfites: 9 mg/L

Total sulfites: 12 mg/L

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