

# CHONO®

## Single Vineyard

### PINOT NOIR 2022



#### CASABLANCA VALLEY

#### TASTING NOTES

Light red color with ruby tinges. On the nose, it presents intense notes of fresh fruit, such as sour cherries and raspberries, very well integrated with subtle hints of toast and spices. On the palate, it is refreshing, full of flavor, with integrated tannins, and a juicy finish.

#### WINEMAKERS COMMENTS

In summary, the season was characterized by the good health of the grapes, with no weather events affecting the quality of the resulting wines. It was a season marked by water scarcity. The harvest took place in March, and the yields were as expected, without any issues.

The grapes were harvested at night. There was a prefermentative maceration for 4 days, followed by post-fermentation maceration. The fermentation process lasted for 10 days at temperatures between 24°C and 26°C. There were periodic pump-overs during fermentation based on taste evaluation. The wine remained in contact with the skins for 21 days. Afterward, it underwent 6 months of aging in oak barrels.

#### FOOD PAIRING

Poultry and game, grilled firm-meat fish, stews, vegetable risotto, pasta with pesto.

#### TECHNICAL INFORMATION

Composition: 100% Pinot Noir

Alcohol (%vol.): 13,5°

pH: 3,6

Residual Sugar ( g/l): 2,3

Total Acidity ( g/l): 5,0

Ageing: 6 months in oak barrels contact.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN