



Product code: 2468

## ESPINOS Y CARDOS, SANTA MACARENA SINGLE VINEYARD PINOT NOIR, CHILE, 2020



### Producer Profile

Between the mountains and the sea, Espinos y Cardos looks to craft subtle, pure expressions of classic international varieties from their two ranges.

Focused on vineyards in Casablanca and Curico, Los Espinos combines cutting edge winemaking with regional typicity to provide a range that is at the beating heart of the country. Santa Macarena is a testament to the individuality and intrigue that so many Chilean wine drinkers are yet to discover. Amazing fruit, grown in the Leyda region 5km from the ocean, so close you can smell it, crafted into a unique expression of the enigmatic Pinot Noir that clearly demonstrates the real quality that lives in this land.

### Viticulture

A single vineyard Pinot Noir from one of the most coastal vineyards in Chile. Situated in the Leyda Valley, a small sub-area of the San Antonio Valley, a wine-producing sub-region which itself is part of the bigger Aconcagua wine region. San Antonio just 5 km from the ocean, within a small vineyard region 55 miles west of central Santiago and just south of Casablanca Valley. Morning mists and spring frosts, often associated with the Napa Valley and Bordeaux are brought from the west coast by the Humboldt current.

### Winemaking

Grapes are carefully selected and picked manually early in the morning. Cold maceration prior to alcoholic fermentation at 10C during 3- 4 days in order increase skin components extraction. Alcoholic fermentation was carried out at low controlled temperature (Maximum 25C), which avoids the loss of volatile compounds (aromatic compounds). Regular pumping over to facilitate colour extraction and skin components. Aging in tank with oak to add complexity and subtle toasty character to the final wines.

### Tasting Note

This single vineyard bright, aromatic and fresh with subtle oak playing a supporting role. The emphasis on the delicious red fruit flavours, drinkability and enjoyment. A seriously cool Pinot.

### Food Matching

Very versatile and pairs with anything from Salmon to Duck

### Technical Details

#### Varieties:

Pinot Noir 100%

ABV: 14%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 6 Months

Type: French Oak

% wine oaked: 100

% new oak: None