

No es Pituko 2022 Carignan



"Intense and deep purple colour with pure notes of ripe, wild, red and black berries, this low intervention natural wine has soft tannins and medium body. The palate is fresh and juicy, with flavors of licorice and dark chocolate. We recommend drinking this wine slightly chilled."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Maule Valley

GRAPE VARIETY:

Carignan proprietor's single vineyard grapes, from ungrafted selected.
Clones of pre-phylloxera French rootstock.

HARVEST:

April 21st, 2022.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Manual harvest in boxes of 18 Kg, transported immediately to the winery.
- Destemmed and cold macerated 4 days.
- Fermentation with natural yeast in stainless steel tanks between 23 and 27°C for 12-15 days.
- Soft pump over during fermentation to promote aromas and color.
- Natural malolactic fermentation.
- No stabilization process, no filtration.
- No added sulfites

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13.5	% by vol.
Total Acidity:	6	grams per liter (Tart.)
Residual Sugar:	2.8	grams per liter
pH:	3.5	

SERVING T°:

Serve chilled or room temperature (18 - 20°)

CELLARING ABILITY:

At least 2 years

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant - Fresh - Rich



Sustainable Winery
ISO 9001- HACCP