

EL COMPADRE PINOT NOIR

2 0 2 1



ECHEVERRÍA®
Family Wines

“Garnet red with violet hues, this low intervention wine has intense aromas of cherry, blueberry, hibiscus and violets. In the mouth it is fresh with juicy acidity and medium, silky tannins, and spiced cherry flavours.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Malleco Valley



Entre cordilleras Areas

GRAPE VARIETY:

Pinot Noir grapes from cool climate region, southern terroir from Chile.

HARVEST:

Abril 11th, 2021.

Hand picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Cold skin maceration at 10 °C for 4 – 5 days prior to fermentation.
- Fermented to dryness in 10.000 liter stainless steel tank for 12 - 15 days at 23-27°C controlled temperature with natural yeasts.
- Maceration for 5 days after fermentation.
- 100% malolactic fermentation.
- 75% aged in French oak barrels for 6 months.

ANALYTICAL DATA: (approximate data)

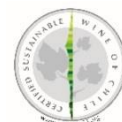
| | | |
|-----------------|-----|-------------------------|
| Alcohol: | 14 | % by vol. |
| Total Acidity: | 5 | grams per liter (Tart.) |
| Residual Sugar: | 2.3 | grams per liter |
| pH: | 3.6 | |

SERVING T°:

Serve between 10° and 14°C.

CELLARING ABILITY:

At least 6 years



Sustainable Winery
ISO 9001-ISO HACCP

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Well balanced – Elegant