

VINO HECHO A MANO

DESPECHADO



A feminine Pinot Noir

“Despechado is a personal challenge that seeks to impregnate my essence in this Pinot Noir.”

This is not a structured wine, but rather one that seeks to express its simplicity, delicacy, rusticity, and honesty. It begins with grapes that were destined for blending, but whose own strong character allowed them to shine on their own. Whole bunches from the House Casa del Vino Vineyard were placed into cement eggs without crushing, and wild yeasts—with a dose of music and patience—easily completed their fermentation. The wine was then aged in clay containers under the watchful eye of its creator.

Despechado wants to be loved—it wants you to be happy and come back for more.



Daniela Salinas
Winemaker Despechado & Tirazis



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DESPE CHADO

100% Pinot Noir



Denomination of Origin

Casablanca Valley.

From a small, 3-hectare vineyard planted near the House Casa del Vino. This area has a cold climate with high coastal influence. The soils are varied, but primarily granitic, very old, and poor in nutrients.

Vinification

The grapes were picked by hand into 12-kg boxes in early April. Half of the bunches were left whole and the other half were destemmed, and all were deposited into a concrete egg, where they fermented for 10 days with native yeasts. The new wine was drained and pressed directly to a clay amphora, where malolactic fermentation took place naturally. The wine was bottled unfiltered.

Aging

The wine was aged in clay for 4 months.

Tasting Notes

Colour: cherry red and slightly opaque because it was not filtered.

Aromas: red berries, primarily strawberries, with mineral notes.

Flavour: light bodied and juicy with elegant and enveloping flavors.

Serving Temperature: 12°C.

Food Pairing: mild fish, pastas and white meats.

Keeping Potential: 4 years.

Analysis 2016

Alcohol: 12.0%

pH: 3.74

Total Acidity: 4.57 g/L

Residual Sugar: 1.84 g/L

