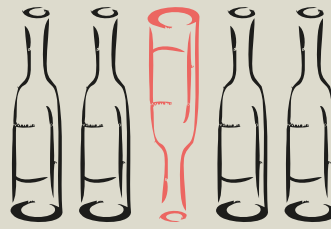


DESPECHADO



HANDCRIFTED WINES

VARIETIES
PINOT NOIR

VINTAGE
2019

ORIGIN
CASABLANCA

A FEMININE PINOT NOIR

"DESPECHADO IS A PERSONAL CHALLENGE THAT SEEKS TO IMBUE THIS PINOT NOIR WITH MY ESSENCE."

THIS WINE IS NOT STRUCTURED, BUT RATHER IT SEEKS TO EXPRESS ITS SIMPLICITY, DELICATENESS, RUSTICITY AND HONESTY. IT IS BORN FROM GRAPES THAT WERE DESTINED TO BE MIXED WITH THE REST, BUT ITS STRENGTH ALLOWED IT TO SHINE ON ITS OWN. THE GRAPE BUNCHES WERE EMPTIED WHOLE INTO CEMENT EGGS. THE PRESSING WAS SKIPPED AND TO THE SOUND OF THE MUSIC OF THE WILD YEASTS AND A PATIENT WAITING TIME, FINISHED THEIR FERMENTATION WITHOUT ANY FUSS UNDER THE CARE OF ITS CREATOR.

DESPECHADO SEEKS, THROUGH ITS PERSONAL SATISFACTION, TO BE LOVED AND HAVE PEOPLE COME BACK FOR MORE.

DENOMINATION OF ORIGIN

CASABLANCA VALLEY.

FROM A SMALL, 3-HECTARE VINEYARD. 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 TO GIVE WAY TO MALOLACTIC FERMENTATION. THE WINE WAS BOTTLED UNFILTERED.

AGING

CONCRETE EGGS AND USED FRENCH BARRELS.

WINE DESCRIPTION

COLOUR: CHERRY RED AND SLIGHTLY OPAQUE BECAUSE IT WAS NOT FILTERED.

AROMA: 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

Alcohol: 14%

pH: 3.7

Total Acidity: 3.41 g/L.

Residual Sugar: 2.14 g/L.