

P.S. GARCIA

PINOT NOIR 2018 LIMARI

This wine comes from the Fray Jorge vineyard, which is located next to Altos de Talinay, in Chile's northern Coquimbo Coastal Mountain Range. Its soils, of granitic origin, are defined by the action of two geological faults: a sedimentary limestone rock which embeds itself into igneous rock, causing the lime to precipitate back into the granite matrix.

Due to its soil and climate conditions, this is a unique vineyard that allows developing the variety's characteristic expression, giving life to a wine that faithfully mirrors the landscape in which its vines grow. Of deep color, this Pinot Noir offers many aromatic layers dominated by black fruits. With a delicious texture on the palate, its chalky tannins fill-up the mouth and extend throughout its long and fresh finish.

VARIETAL COMPOSITION

100% Pinot Noir / Clon 115

ANALYSIS

Alcohol: 14.0%

pH 3.35

Tartaric acidity: 5.40 g/L

Residual sugar: 2.24 g/L

AGEING: 20 months in French oak barrels

PRODUCTION: 9,417 bottles

BOTTLING DATE: December 27th 2019

RELEASE DATE: March 2020

