

**2011 Ventoleral Claro de Luna
Pinot Noir**

The 2011 Claro de Luna Pinot Noir is their grand cru Pinot Noir from vineyards where the bedrock is closer to the soil. The aromas jump from the glass, with floral notes, sour cherries and blood oranges, dense and fluid, intense, with piercing flavors. It is very elegant and long, with lively acidity. A seductive Pinot Noir, but outrageously priced. 588 bottles were filled. Drink 2015-2021.

Ventolera in one of three projects handled by winemaker Stefano Gandolini (born 1966) who has worked in his homeland of Italy, with Mondavi in California, in France (Cos d'Estournel, Pavie, Louis Latour), Argentina (Dona Paula) and in plenty of wineries and wine-related businesses in Chile. He is a wine veteran with plenty of experience under his belt. His personal project as well as the wines of Von Siebenthal, where he is the winemaker, are also found somewhere in this report. He worked together with Pedro Parra early on to identify the components of the different soils from Ventolera. The bedrock here is very important: granite. They are only 12 kilometers away from the sea, which acts as a cushion against freeze, with less thermal differences and high humidity, which is ideal, for example, for Pinot Noir. They own 160 hectares of vineyard...

- Luis Gutierrez (June, 2014)

2011 Ventoleral Litoral Pinot Noir

The 2011 Litoral Pinot Noir is what they consider their village Pinot, fermented in open vats, with very slow extraction, fermented with indigenous yeasts. It has a bright ruby color with a showy nose of strawberries, raspberries and sour cherries, only starting to develop some spiciness. The palate is fresh, light-bodied, with very good acidity, and length, with the wood neatly folded into the wine. A great value Pinot Noir. Drink now-2017.

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2011 Ventoleral Pinot Noir

The 2011 Ventolera Pinot Noir, their premier cru from red granite soils, displays lots of raspberries, earthy hints of truffles, a sinewy palate, velvety tannins, and great length. Drink now-2019.

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2012 Ventolerala Pinot Noir

The 2012 Ventolera Pinot Noir was very recently bottled and it's a warmer vintage, so the grapes were fermented one month before the 2011 and malolactic was blocked. The palate is light to medium-bodied and feels vibrant, very much alive, a little tannic perhaps. This should age gracefully. Drink 2015-2020.

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2013 Ventolerala Sauvignon Blanc

The 2013 Ventolera Sauvignon Blanc shows more finesse, depth and complexity than the Litoral, and has a captivating mineral nose, clean, with a strong herbaceous nose (tomato leaves) mixed with ripe yellow fruit. With electric, penetrating acidity, length and elegance, the finish is mineral and supple, almost salty. Like a great Sancerre. Drink now-2017.

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2013 Ventolerala Sauvignon Blanc Cerro Alegre

The 2013 Sauvignon Blanc Cerro Alegre is the first vintage for this wine, which has an incredible aromatic complexity, with ultra-fresh notes of tomato leaves intermixed with minerals and smoky, leesy aromas, razor-sharp acidity, and great elegance and persistence - mega-long. A top Sauvignon Blanc. 900 bottles produced. Drink now-2020.

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**2013 Ventolera Sauvignon Blanc
Litoral**

The 2013 Sauvignon Blanc Litoral is extremely pale and young, recently bottled, has great freshness, with aromas of tomato leaves, green lime and grapefruit, with great balance, acidity, and a supple finish. Superb value. Drink now-2015.

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2012 Ventolera Ventolera Syrah

The 2012 Ventolera Syrah is very spicy, with plenty of notes of black pepper and smoke intermixed with aromas of violets and blueberries. The palate is medium-bodied, with round, powerful tannins and good acidity and length. Drink 2014-2019.

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