



# Claro de Luna Pinot Noir 2011

*Limited Production*

## Denomination of Origen

**588 bottles**

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

## Terroir

**Climate:** Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

**Soil:** We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

## Vineyard

Vertical shoot positioning. It has a strict water control to moderate vigor and produces small berries. One bunch per shoot. 50% of fruit exposure.

## Yields

5 tons per hectare

## Vintage

The full season registered lower temperatures than in previous years, which resulted in a lower heat summation for the season, primarily due to the lower temperatures in October and November.

Yields did not drop significantly.

## Tasting notes

This harmonious wine has a perfumed bouquet of ripe cherries and raspberry fruits with a tight mix of mineral and spices flavors. On the palate it is smooth, concentrated and vibrant with a mineral edge giving a very elegant and long finish.

## Harvest

March 29 (block 3), All hand-picked in 26-lb (12-kg) cases

## Aging

20 month in French oak barrels (100% new) from François Freres and Dargaud & Jaegle coopers (Jupilles, Tronçais and Fontainbleau, Central France.)

## Filtering

Unfined and unfiltered

## Basic Analysis

Alcohol: 14°

pH: 3.45

Total Acidity: 5.40 g/l

Volatile Acidity: 0.61 g/l

Residual Sugar: 2.60 g/l

Dry Extract: g/l

CO<sub>2</sub>: 300 mg/l

Winemaker: Stefano Gandolini

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