

## HUMO BLANCO GRAND CUVÉE - PINOT NOIR 2014

*The difference between the cold waters of the Pacific Ocean (around 10°C) and the temperature of the land causes a morning mist to form (rather like in Carneros Bay, Napa Valley) which is funnelled up the East to West valley to Lolol. This mist is called the « Humo Blanco » and serves to extend the coolness of the night until late morning. This particularly suits the cool climate grapes such as Sauvignon and Pinot Noir - hence the creation of these two aromatically rich wines named after this morning mist.*

### VARIETY

100% PINOT NOIR. Pinot Noir is the red grape variety used to produce the famous Côte d'Or red wines in Burgundy. It is among the most delicate of varieties, owing to its refinement and ability to reflect its terroir, only unveiling its qualities when grown in the noblest soils, with low yields and vinified with care.

### VINEYARD

#### *Soil*

Silty-clay soils. Primarily alluvial soils with little in terms of mineral and organic matter.

#### *Density*

4,000 vines/ha

#### *Climate*

A dry and hot climate, with daily temperature range from 15 to 20°C, a lot of light and a cool wind coming from the sea that cooled the temperature during the warmest hours of the day.

#### *Average age of the vines*

7 years.

#### *Yield*

45 hL/ha.

#### *Location*

Lolol Valley.

### WINEMAKING

#### *Wine-growing*

Silty-clay soils. Primarily alluvial soils with little in terms of mineral and organic matter.

#### *Harvest*

Into 15kg crates the grapes are transported whole to the winery where they are immediately destemmed and crushed. Double sorting.

#### *Vinification*

In small vats (60%) with cap-plunging - skins maceration for 25 days - integral maceration in oak (40%) with regular cap-plunging.

#### *Ageing*

In oak for 18 months. (30% in new oak, 70% in on wine oak).

### THE VINTAGE

The wine-growing season began with the most severe frosts seen in Chile since 1929. Despite our well-protected location in Lolol, we did suffer some damage, and yields were lower than usual, especially for the whites. The beginning of the summer was fairly hot, until mid-January. After that it remained very dry, but was considerably cooler (especially at night). What should have been an early year ended up being just as late as 2013.



### TASTING NOTES

Ruby light with red reflections. The nose is very expressive with notes of strawberry and cherries. On the palate the wine is rich and round and has a well-balanced finish with a slight acidity and aromatic notes of red fruits and spice, of cloves and other spices.

### SUGGESTIONS

This wine has a voluptuous palate which should well fit cream and mushroom gravy dishes. Dishes with suits creamy sauces.

### AWARDS

AWARDS 2011 92 pts - JAMES  
SUCKLING AWARDS 2009 93 pts -  
GUIA PENIN 90 pts - WINE ADVOCATE

### TEMPERATURE

15-16°C

### CONSUMPTION

5 YEARS