



Herú

PINOT NOIR

2016



VENTISQUERO
Challenging Spirit

VINEYARD

VARIETY: 100% Pinot Noir

DENOMINATION OF ORIGIN: Casablanca Valley

VINEYARD OF ORIGIN: Tapihue Vineyard

BLOCK: 34

SOIL: Granitic red clay from one hill in particular. Fractured mineral granite rock at a depth of one metre. The vineyard is oriented east-west, 20 degrees north.

HARVEST: The grapes were manually harvested between 6 and 9 April

VINTAGE: The 2016 vintage was a fresh one with moderate temperatures. The grapes were ripening slowly which allowed a balanced development. The cool season allowed to make fresh wines, with vibrant acidity and moderate alcohol.

WINEMAKING

FERMENTATION: The grapes first underwent a cold maceration for around a week to draw out the colour and aromas. Then they were fermented in small open tanks at controlled temperatures of between 22°C and 26°C.

AGEING: All of this wine was aged for 14 months in French oak barrels: 25% of them new Bordeaux barrels, 35% second use and 40% third use.

BOTTLE-AGEING: 6 months.

TECHNICAL DATA:

Alc/Vol: 13,5 %GL

pH: 3,45

Acidity: 5,07 g/L (Tartaric Ac.)

AGEING POTENTIAL: This wine can be kept for more than 8 years if stored correctly

TASTING NOTES

COLOUR: This wine is deep ruby in colour.

NOSE: The nose opens with the classic red fruit, such as strawberries and wild raspberries, typical of this noble variety. Notes of vanilla and spices intermingle subtly with a delicate minerality, making this a delightful and complex wine.

MOUTH: The mouth reveals intense, fruity flavours and tannins which are ripe, well-rounded and integrated into the elegant structure. Long in the finish. The French oak frames the expressiveness of this distinctive and elegant wine.

SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine pairs well with oily fish, pasta dishes, creamed soups and mature cheese.



| enclave

Herú 2016 *Pinot Noir*



Enclave is deep, dark red in colour. The nose reveals red fruit such as cherries and a touch of cassis, white pepper and a hint of black fruit. In the mouth, this is a concentrated and well-structured wine with firm yet silky smooth tannins. Persistent in the finish. The firm tannins of the Cabernet Sauvignon and Petit Verdot intermingle with the softness and complexity of the Carménère and the elegance of the Cabernet Franc. Its blend means that Enclave can be cellared for between 10 and 15 years.

