



MARAY LIMITED EDITION PINOT NOIR 2016

ORIGIN

This wine was made with exclusive grapes of our vineyards, located in the coastal area of Limarí Valley, in the north of Chile.

VINEYARD

30% of the grapes for this wine come from the Talinay vineyard and 70% from the Espinal vineyard. The Talinay vineyard is located in the Limarí Valley on the indomitable cool coast of northern Chile, it is next to the Fray Jorge National Park, in an area that UNESCO has declared a World Biosphere Reserve. The Espinal vineyard is also located in the coastal part of the valley and is an ancient alluvial terrace.

CLIMATE

The Talinay vineyard is situated in a very special area, 12km from the Pacific Ocean, where there is a constant cool sea breeze. These extraordinary conditions mean that we experience much lower temperatures than the rest of the valley. The Espinal vineyard is located 24km from the coast. It is windy in the afternoons and is technically classed as a cool area for wine production.

PRODUCTION

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage of the fruit. The harvest began in the first week of April, when this variety had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time.

AGEING

They were subject to a cold soak for 8 days at 8°C, before continuing on to the alcoholic fermentation in small stainless steel tanks at controlled temperatures. Next came a second maceration, lasting 3 days. This wine was aged in French oak barrels for 12 months.

TASTING NOTES

Deep, shiny, ruby red colour. The nose displays complex, fresh aromas with outstanding fruity intensity, full of cherries, strawberries and spices, all perfectly integrated with the French oak. In the mouth, this wine is fresh, delicate and well-balanced with good acidity. A seductive wine with an elegant and pronounced finish.

TECHNICAL INFORMATION

Winemaker: Juan Carlos Coderch
Varieties: 100% Pinot Noir
Yield: 6.000kg por ha
Harvest: First week of April
Alcohol (Vol%): 14%
PH: 3.38
Total Acidity: 3.72 g/l (Tartaric Acid: 5.70 g/l)
Residual Sugar: 2.54 g/l



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