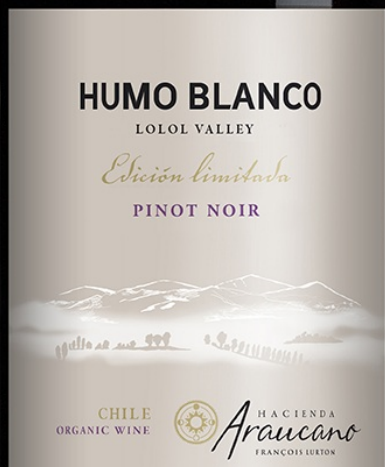


## HUMO BLANCO

### HUMO BLANCO - PINOT NOIR 2014

*ORGANIC WINE 100% Pinot Noir - 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 the terroir, only unveiling its qualities when grown in the noblest soils, with low yields, and vinified with care. Thrives in cool climates. Clone 777.*



#### TASTING NOTES

Pale red, verging towards ruby, with red tinges. The nose offers good aromatic intensity with fresh strawberries and cherries. A hint of cloves and other spices is intermingled with the overall aromatic complexity. The wine is supported by a smooth, supple structure and fresh flavours, confirming that the Lolol valley provides exceptional conditions for this grape.

#### SUGGESTIONS

Meats (pork filet, lamb), cheeses.

#### AWARDS

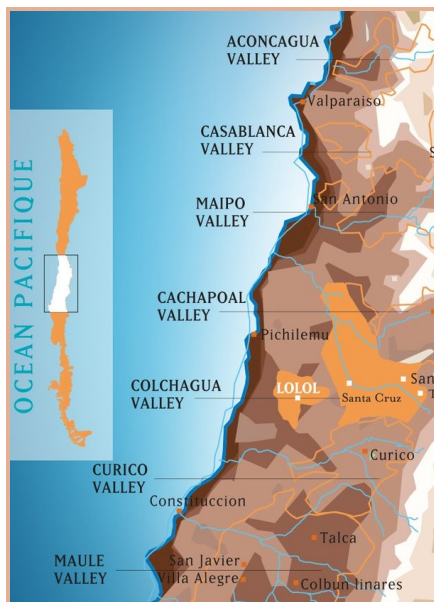
92 pts : JAMES SUCKLING

#### TEMPERATURE

16-18°C.

#### CONSUMPTION

2-4 years.



#### VARIETY

100 % Pinot Noir / Clone 777

#### VINEYARD

##### Soil

Clay and alluvial soils.

##### Density

4 000 vines/ha.

##### Climate

Oceanic (Pacific), which regularly brings morning mists and cool evenings.

##### Average age of the vines

12 years.

##### Yield

45hl/ha.

##### Location

100% Lolol. Hills with north-facing slopes. Granite colluviums, deep, well-drained soil, but which is not very fertile.

#### WINEMAKING

##### Harvest

Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted.

##### Vinification

Chilling in a refrigerated room with gentle «?fouillage » in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over. The 15% of the grapes that were left whole serve to help drain the wine.

##### Ageing

Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in french oak barrels of one wine.

#### 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. The reds at Lolol have benefited from a beautiful, cold, dry late season. Low night-time temperatures slowed ripening but have allowed us to achieve an excellent level of maturity with fine concentration.