

# Lafken

## PINOT NOIR 2018 CASABLANCA, CHILE

2018 production of 20 barrels {500 cases}

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### TASTING NOTES

**Colour:** clean garnet.

**Nose:** gooseberries, milk candy, a pinch of clove, wood.

**Palate:** well balanced, gooseberries, small touch of leather, rounded and firm tannins, structured at the end.

Let breath 10' before serving.

**VARIETAL** 100% Pinot Noir

**VINEYARD** Casablanca Valley, Chile.

### WINE MAKING

**Average vineyard age:** 18 years. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar.

**Cold pre fermentative maceration:** 5 days. The alcoholic fermentation is carried in small stainless steel tanks.

**Post fermentative maceration:** 10 days.

The malolactic fermentation is made in barrels. 100% of the wine is aged in personalized French oak barrels around 10 months.

**Bottling date:** February 2019

**Market launch:** April 2019



### ANALYSIS

Alcohol	13,0	% vol
Dry extract	28,3	g/l
Residual sugar	3,8	g/l
Total acidity	5,5	g/l (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )
pH	3,4	