



# TRAMA

PINOT · NOIR

Trama is a wine born in an exceptional vineyard, the result of a 15-year oenological search in the San Antonio Valley at the edge of the Pacific Ocean.

#### VINEYARD:

The vineyard was planted in 2007 just 9 kilometres from the coast in the San Antonio Valley.

As the vineyard is so close to the sea, the Pacific Ocean has a direct influence on its climate, with cloudy mornings and afternoons cooled by a constant fresh breeze.

The main factor that makes this vineyard so different is its type of soil. Beneath a shallow organic profile, the subsoil is a weave of soils, of materials formed by different geological phenomena. The dominant profile consists of calcareous deposits of sedimentary origin, made of marine fossils from a sea inlet thousands of years ago. This material was deposited over the mother rock, which is granite in origin and, together with some contributions of gravel from small alluvial movements, they make up a soil whose structure and drainage are ideal for good root development. The interaction of the roots with a subsoil of high and very diverse mineral content provides a special character and exceptional expression of terroir.

# UNDURRAGA

ESTABLISHED IN 1885



#### VITICULTURE AND WINEMAKING:

The viticultural practices in this vineyard are fundamental to achieving homogeneous clusters with adequate ripeness.

The microclimatic conditions enable the grapes to ripen very slowly and so they enter véraison 15-21 days later than those in other vineyards in the area. As a result, they achieve ripeness in late March, when the temperatures are already significantly lower than in previous months.

The berries therefore have even fresher flavours and aromas and a lower level of sugar - and therefore lower potential alcohol level - as well as a tense and vibrant acidity.

The grapes were hand-harvested into 12-kilo bins during the early morning. The maximum care is taken during the maceration and fermentation so as not to alter the genuine expression of this Pinot Noir and its origin. Among other things, this includes a wild ferment, a gentle extraction and careful ageing in French oak barrels, most of them third-use and 500 litre in capacity. A significant proportion of the wine was matured in concrete egg-shaped vessels in order to avoid altering the natural expression of the wine.

#### TASTING NOTES:

This Pinot Noir stands out for its light colour; it is pale and shiny, like good examples of this variety.

The nose is subtle and, rather than exuberant notes, it has delicate aromas of fresh red fruit and a profound complexity of earth and mineral notes.

In the mouth, this wine is markedly different. It is well-balanced and achieves harmony between great structure - which is tense and mineral - and a vibrant freshness, as well as a long, elegant persistence.

**ALCOHOL CONTENT:** 13,7°

**RESIDUAL SUGAR:** 2,44 g/L

**TOTAL ACIDITY:** 3,82 g/L

**PH:** 3,41