

# Herú

PINOT NOIR

2018

## 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 3 March and 6 April.

**VINTAGE:** The temperatures were moderate to cool in 2018, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

## 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.

## TECHNICAL DATA:

Alc/Vol: 14 %GL

pH: 3,47

Acidity: 5,79 g/L (Tartaric Ac.)

Residual Sugar: 2.46 g/l

**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.

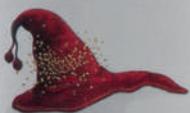
**NOSE:** The nose opens with the classic red fruit, such as strawberries and wild raspberries, typical of this noble variety. Notes of vanilla and spices intermingle subtly with a delicate minerality, making this a delightful and complex wine.

**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.

## VINTAGE 2018 ACCOLADES

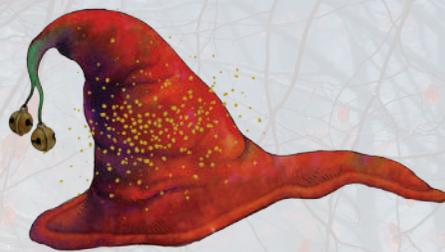


Herú  
PINOT NOIR

VALLE DE CASABLANCA

VENTISQUERO

VENTISQUERO  
Challenging Spirit



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**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 11 and 23 March.

**VINTAGE:** The temperatures were moderate to cool in 2019, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

## 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.

## TECHNICAL DATA:

Alc/Vol: 14 %GL

pH: 3,51

Acidity: 5,70 g/L (Tartaric Ac.)

Residual Sugar: 1.91 g/l

**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.

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## VINTAGE 2019 ACCOLADES



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