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Hanga Piko Pinot Noir



Region

One of Chile's largest wine regions, Central Valley stretches for almost 250 miles, from just south of Santiago to the southern end of the Maule Valley. Covering many different terroirs, it produces a range of different styles, largely from international varietals (in addition to Carmenere). However, recently there has also been more exploration of the potential of cool-climate areas of the Valley for more aromatic varietals.

Producer

A certified-sustainable, estate-bottled Pinot Noir sourced from specially selected vineyards in Central Valley, Chile. Hanga Piko (Hidden Bay in the language of Rapanui) is a pure, fresh wine – the perfect choice to enjoy on any occasion. Inspiring you to relax and imagine the waves rolling over the rocky shoreline of that hidden bay.

Viticulture

Grown on vertical trellis and Spanish grape arbour in the temperate climate of Central Valley, Chile. Deep clay soils with colluvial gravel.

Vinification

Hand and machine harvested for immediate pressing. Macerated for 12-14 days, then fermented at between 18°C and 22°C. The wine is kept on light lees for three months in contact with French oak, then continues ageing in stainless steel vats until bottling.

Tasting Note

A bright red colour and an intense nose of strawberries, cherries, cinnamon and tobacco. A very well balanced and structured wine that is both smooth and elegant, offering bright red fruits, a vibrant acidity and a long finish.

Food Matching

Perfect with beef carpaccio or duck, but also great with pasta or pork dishes.

Technical Information

Country	Chile
Region	Central Valley
Blend	100% Pinot Noir
Body	Medium
Oak	3 months with French oak
Residual Sugar	4 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites