

TERRANOBLE

# ALGARROBO

The iconic algarrobo tree in our vineyard in the Las Dichas sector of the Casablanca Valley lends its name to this cool climate wines. Wines that express their cool climate origin. Fresh, fruity wines of great typicity.

## ORIGIN-FRESHNESS-TIPICITY

## PINOT NOIR

# 2023

**COMPOSITION:** 100% Pinot Noir.

**DENOMINATION OF ORIGIN:** Casablanca Valley, Area of Las Dichas.

**SOIL:** The soils are of granitic origin, which after a long weathering process, have turned into red clays, poor in organic matter. The plots planted with Pinot Noir have different percentages of clay, depending of each parcel and of its average depth. The vineyards are planted on slopes.

**CLIMATE:** Cold, sub-humid Mediterranean climate, with predominating sea breezes or morning fogs during the ripening process, which favor the development of fruity aromas. Our vineyard is located in the coolest sector of Casablanca.

**VITICULTURE:** For this blend, we used clones 777 and Guillaume, with yields of 7 tons/h.

### HARVEST AND VINIFICATION:

The grapes were picked by hand on March 3 and 7. Since the grapes come from the coldest sector of Casablanca, they were harvested very early in the morning to benefit from the fog, and keep them at a low temperature. The bunches and berries were selected manually. After destemming, they underwent a cold



pre-fermentative carbonic maceration for 6 days.

The fermentation of small batches took place between 22 - 24° C in open-top tanks, using soft manual punch downs two times a day. We fermented 20 to 100% of the grapes with whole-clusters (45% in average).

**AGING:** Six months in previously used 300-, 400-, and 600-l barrels (78%), and in untoasted foudres (22%)

**AGING IN THE BOTTLE:** Three months before releasing the wine into the markets.

**TASTING NOTES:** Color: Bright ruby-red  
Aromas: It unfolds lots of fresh red fruits with a complex and mineral accent. Its exceptional notes of sour cherries and fresh strawberries express all the elegance and typicity of Pinot Noir with its herbal and earthy character.

Palate: Fresh, firm and fruity, it offers a nervous and vibrant acidity, perfectly balanced with its tannins, making it a wine of many aromatic layers and textures. The stems or stalks add energy and structure on the palate and complexity on the nose.

**PAIRING:** Chinese food, spicy or seasoned dishes, fish, game (especially duck), pasta with cream.

**SERVING TEMPERATURE:** Serve ideally between 13 and 14° C

**AGING POTENTIAL:** 4 to 5 years in optimal conditions.

**ALCOHOL:** 13% vol.

**pH:** 3.53

**TOTAL ACIDITY:** 5.6 g/l (tartaric acid)

**TOTAL ACIDITY:** 3.66 g/l (sulfuric acid)

**RESIDUAL SUGAR:** 2.7 g/l



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