



Laroche, Viña Punto Alto, Pinot Noir, 2006

Grape varieties:

100% Pinot Noir

Vineyard Region:

Casablanca Valley

Harvest date:

Early April 2006

Yeast:

Selected for colour extraction and complexity of flavour

Fermentation:

8 days at 26/28° C in stainless steel tanks with daily hand plunging.

Maceration:

5 days cold maceration with plunging before fermentation, 14 days in total.

Malolactic fermentation:

100%.

Maturation:

12 months, 50% in stainless steel tanks and 50% in oak barrels.

Bottling:

Minimal filtration to preserve as much natural character as possible, then bottled under low pressure to protect quality.

Wine analysis:

Alc/Vol:	14.1%
Acidity:	3.94 g/L
pH:	3.77
Residual sugar :	4.1 g/L

Vintage :

2006 was a very cool year, from spring onwards, so harvest was on average 10 days later than "normal". Quality was excellent, with grapes retaining excellent acidity and fresh fruit flavours, thanks to cool conditions.

Tasting:



Mid ruby red, with orange rim. Moderate intensity of colour.



Intense and complex, with mulberry and clove and date aromas



Soft but mouth filling, complex and warm with red fruit and forest flavours.