

PINGO PINGO 2015



APPELLATION	D.O. Valle de Elqui—Chile
GRAPES	100% Carignan
GEOLOGY	Granitic, Andes Mountain Range
SOIL	Granitic in several stages of alteration
CLIMATE	Dry (100 mm average rain per year) with high temperature oscillation.
ALTITUDE	2,188 meters above sea level.
VINIFICATION	100% destemmed grapes are fermented in rock wine presses with no grape-treading. Fermentation is spontaneous with indigenous yeast. Maceration period lasted 12 days.
AGING	1600-litre concrete eggs for 3 years and then 4 years in bottle.
HARVEST DATE	March 20 th , 2015
NUMBER OF BOTTLES	2.193 bottles (750cc)
BOTTLING	January 6 th , 2018

REVIEW

Technical data

Alcohol (%VOL) 13 % PH 3,2 - 3,3 Residual sugar 1,69 g/L

Total acidity 5,29 g/L (Tartaric)

Vineyard

It is a small vineyard of 0.8 hectares planted in 2009. It is in Alcohuaz village, right in the Andes Mountain Range at 2.188 meters above sea level, in Elqui Valley, Chile. It is a very bright place up in the mountains and the final goal is to have a wine which is a faithful reflection of the place of origin. Also, the wine shows an altitude terroir with granitic soil.

Growing Season

<u>Winter - Spring 2014:</u> A very dry Winter and spring, with annual rain 57 mm lower than average for the area. There were no snow or frosts events during this period.

<u>Summer 2015:</u> There was no rain during summertime. Maximum average temperature for January, the hottest month, was 24,7°C. It was one of the coldest years for January recorded in Alcohuaz.