

# PINGO PINGO 2016



<b>APELLATION</b>	Elqui Valley AOC, Chile
<b>GRAPES</b>	100% Cariñena
<b>GEOLOGY</b>	Granitic, Andes Mountain Range
<b>SOIL</b>	Granitic in several stages of alteration
<b>CLIMATE</b>	Dry (100 mm average rain per year) with high temperature oscillation
<b>ALTITUDE</b>	2,188 meters above sea level
<b>VINIFICATION</b>	100% destemmed grapes are fermented in rock wine presses with daily grape-treading. Fermentation is spontaneous with indigenous yeast. Maceration period lasted 12 days
<b>AGING</b>	1600-litre concrete egg for 3 years and then 4 years in bottle.
<b>HARVEST DATE</b>	April 27 <sup>th</sup> , 2016
<b>NUMBER OF BOTTLES</b>	2.207 bottles (750cc)
<b>BOTTLING</b>	November 10 <sup>th</sup> , 2018

## REVIEW

### Technical data

Alcohol	13 %
PH	3,30
Residual sugar	1.99 g/l
Total acidity	6.82 g/L (Tartaric)

### Vineyard

It is a small vineyard of 0.8 hectares planted in 2009. It is in Alcohuaiz 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

Winter – spring 2015: Cold winter with 118mm of rain, slightly higher than historical average. We had two snow events: July 12<sup>th</sup> the first one with 32 centimetres and the second one on October 14<sup>th</sup> with 30 centimetres. On October 15<sup>th</sup>, there was a frost (-2.8°) that heavily affected plants and grape buds. Production was limited this year, with only 18% of expected production.

Summer 2016: It was a dry summer, no rain, with an average temperature of 28.6°C in January, slightly lower than an average year. The lowest average temperature for the same month was 12.8°C.