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SAN ANTONIO VALLEY
CHILE

PINOT NOIR 2021



Matías Ríos

VINTAGE 2021	VINEYARD San Juan de Huinca & Gaviotas, San Antonio Valley	VINIFICATION CELLAR Santa Elisa Estate, Chimbarongo	
HARVEST The grapes were hand-picked between March 24 th and April 9 th 2021		WINEMAKER Matías Ríos	BOTTLING DATE July 2022

VINEYARD DESCRIPTION

One of Chile’s most recently recognized appellations, the San Antonio Valley extends directly to the Pacific Ocean, shaped by a profound maritime influence. The vineyards are the oldest Pinot Noir plantings in the valley, with more than twenty years old. The proximity to the ocean plays a crucial role in defining the vineyard’s character, as its cooling breezes and natural ventilation moderate temperatures and extend the ripening period. The combination of these breezes with the valley’s cold, misty mornings ensures a slow and even maturation, allowing Ocio to achieve exceptional freshness, complexity, and elegance. Some vineyards are merely three kilometers from the ocean, further enhancing its distinctive coastal expression.

SOIL & CLIMATE

The soil is composed of red clay and granite, providing a rich and complex blend of minerals and nutrients essential for the vines. The presence of clay also enhances water retention and contributes to a natural cooling effect, allowing for a refined wine with silky tannins and vibrant character. This coastal valley is distinguished by its cool climate, with summer temperatures peaking at approximately 22°C. Both spring and summer are marked by a long, dry season, while rainfall is concentrated in winter, averaging 450 mm annually. These conditions, combined with excellent air circulation and balanced sun exposure while preserving cool temperatures, create an ideal environment for producing an exceptional cool-climate Pinot Noir.

VINIFICATION

The clusters were hand-harvested into 10-kilogram boxes and transported to the winery in a refrigerated truck. Upon arrival at the winery, the grapes underwent meticulous berry selection and destemming before passing through an optical sorter. A cold maceration of whole berries was carried out for approximately one week in open stainless steel tanks. The berries were then gently crushed by foot inside the tank, after which the resulting must was inoculated with selected yeasts. During the alcoholic fermentation, manual pigeage were conducted daily, guided

by a careful tasting. Once fermentation was complete, following a brief post-fermentation maceration—also determined by sensory evaluation—the wine was drained by gravity directly into French oak barrels, where it underwent malolactic fermentation and aging. Later, in December, each barrel was blind-tasted individually to create the final blend.

AGING

For the first eight months, the wine is aged entirely in 100% new French oak barrels. After blending, the aging process continues for an additional six months, with 60% of the wine remaining in the same French oak barrels and 40% transferred to French oak foudres.

TASTING NOTES

Ocio 2021 presents remarkable aromatic intensity, showcasing vibrant notes of red fruits and berries, elegantly combined with subtle hints of spice and tobacco. On the palate, it is smooth and refined, displaying an elegant balance of concentration and freshness. Its vibrant acidity enhances the wine’s depth and precision, leading to a long, graceful finish.

ANALYSIS	
Alcohol	14%
Residual Sugar	2,7 g/l
pH	3,22
Total Acidity	6,09 g/l

