



PINOT NOIR • 2025 VINTAGE
D.O. Limarí, Limarí Valley

VARIETY	
PINOT NOIR	100%
BOTTLING DATE	
April 2026	
ANALYSIS	
ALCOHOL	14.0° VOL%
pH	3.58
TOTAL ACIDITY (TARTARIC)	4.87 g/L

WINEMAKER
Marcelo Papa.

VINEYARD
Quebrada Seca Vineyard, Block 15, D.O. Limarí, Limarí Valley.

VINEYARD DESCRIPTION
The Quebrada Seca vineyard is located 190 meters above sea level, just 23 kilometers from the Pacific Ocean, on the north bank of the Limarí River. The soils are clay-rich and high in calcium carbonate; temperatures are cool, and the mornings are often cloudy, allowing the fruit to ripen slowly and resulting in fresher wines.

YEAR PLANTED
2012.

SOIL
Block 15 is associated with the Quebrada Seca soil series. This soil, of colluvial origin, with no angular stones, and they contain a good percentage of red clay with oxidized iron and calcium carbonate.

CLIMATE
Semi-arid coastal climate. The proximity to the sea and the fresh coastal breezes that blow directly into the valley help cool the vineyard and moderate temperatures. This, combined with cloudy mornings, allows for slow and prolonged fruit ripening, resulting in fresher wines. The 2025 harvest was characterized by cooler-than-average conditions, excellent water availability, and lower thermal accumulation, leading to a later and unhurried harvest. High solar radiation, tempered by coastal influence and atmospheric humidity, supported balanced ripening and preserved freshness, structural tension, and mineral expression.

HARVEST
Manual. February 11 and 14, 2025

WINERY
Puente Alto Cellar.

VINIFICATION
The bunches are hand-harvested and carefully selected. The grapes are transferred to open stainless steel tanks, where 50% of the capacity is whole bunches, while the remainder passes through a de-stemmer that delicately separates the berries from the stems. The grapes fall into the tank by gravity. The temperature is lowered to 7°-8°C, and cold maceration takes place for 7 days with daily foot treading, ensuring a uniform temperature throughout the tank and achieving delicate extraction. Once fermentation is complete, the wine is separated from the pomace and transferred to a selection of barrels, where malolactic fermentation occurs naturally. The wine will remain in these barrels for 12 months.

AGING
12 months in French oak barrels (14% first-use and 86% second-use).

AGING POTENTIAL
Drink now or within the next 8 years.

TASTING NOTES
Balance & Precision
Bright ruby red in color, this Pinot Noir 2025 shows a more refined and linear profile. The nose reveals fresh red cherry and raspberry notes, with subtle floral nuances. On the palate, it is fresh and focused, with fine texture, vibrant acidity, and an enhanced mineral expression. The finish is elegant, persistent, and defined by freshness and a clear sense of origin.

PAIRINGS
Charcuterie, porcini mushroom risotto, and grilled zucchini.

