

MONTSECANO 2015



This 100% bio-dynamic hand harvested, single vineyard Pinot Noir is aged and fermented completely in concrete egg. Dark ripe cherry and black fruits jump out of the glass with underlying raspberry fruit notes. A condensed and dark spiraling mid-palate shows layers of minerality and complexity, with hints of wet crushed rock (granite), sage, clove and blueberry. Rich full fruit, mineral driven, with a long, generous, smooth finish.

Varietal: 100% Pinot Noir
Case Production 12 pack: 400
Residual Sugar / Acidity: 2.14 g/l
Alcohol Content: 13.50%
Region / Location: Las Dichas, Casablanca Valley
Vineyard Name: Montsecano
Size: 15 acres
Age: Planted in 2005-2006
Altitude: 1,020-1,220 feet
Soil Type: Granitic
Trellis System: Guyote Simple
Yield: 0.8 tons/acre
How: Hand picked
Winemaker: André Ostertag
Oak Treatment: Cement Egg
Age of the Barrel: n/a
Bottle Aging: 3 - 6 months
Maceration / Fermentation: Indigenous Yeast, Organic,
Bio-Dynamic

MONTSECANO

Montsecano is a collaboration of Julio Donoso and André Ostertag of Alsace. This Biodynamic Winery consists of two hillside, granitic, small vineyards in the Casablanca Valley. A minimal approach is used in the horse-plowed vineyard and winery. The wines are made exclusively in stainless steel micro tanks or concrete egg fermenters. No oak is used. The small production consists of two Pinot Noirs which are quickly being recognized as some of the best of South America.

