

TUNQUEN PINOT NOIR 2011



This hand harvested, 100% Pinot Noir is from a single vineyard in the western part of the Casablanca Valley. The wine is 90% de-stemmed with 10% whole cluster and is cold soaked to have a gentle fermentation. The wine shows crushed strawberry and macerated cherries with notes of sage, clove, cinnamon, blueberry, clay, cola nut, candy apple, and caramel. A bright fruit driven wine that leads into a soft, round mid-palate with a light earthy finish backed by elegant tannins.

Varietal: 100% Pinot Noir
Case Production 12 pack: 350
Residual Sugar / Acidity: 1.8 g/l
Alcohol Content: 14.00%
Region / Location: Casablanca Valley
Vineyard Name: Cuartel Tunquen
Size: 1.5 acres
Age: Planted in 2007
Altitude: 850 feet
Soil Type: Hillside, clay with quartz and granite
Trellis System: VSP - vertical shoot positioned
Yield: 2.7 tons/acre
How: Hand picked
Winemaker: Marcos Attilio and Angela Mochi
Oak Treatment: 12 months French
Age of the Barrel: 3-5 years old
Bottle Aging: 6 months
Maceration / Fermentation: Indigenous yeast

Tunquen was started in 2010 by a Brazilian couple, Marco Attilio and Angela Mochi. The name comes from a beach on the coast of Chile and means 'the place where you gather strength' in the Mapuche language. The couple got their start in the wine business close to 20 years beforehand where they met in university studying food and then proceeded to build a restaurant, wine shop, and a wine import company together, focusing on international wines. This opportunity to taste many different wine styles from around the globe has shaped their approach at Tunquen. The idea is to focus on cool climate coastal wines from the Casablanca Valley and create wines that reflect their own individual personality. They craft unique, un-manipulated, multi-layered and complex wines that speak to the terroir and the purity of the varietal. With a focus on neutral oak and indigenous yeast they let the wines shine on their own. They have their hands in every part of the process from vineyard to bottling, and produce very limited batches so they can ensure the quality and complexity of the finished wine. The sustainable focused and eco-minded couple live in a refurbished used 40ft old reefer shipping container on their 5 acre property. The wine storage and barrel room are also in these containers, with hopes in the future to build a winery and a small tasting room out of this re-usable resource. Boutique, limited production, terroir driven, well crafted, and complex wines.

