

CHACRA “CINCUENTA Y CINCO” 2007 VINTAGE TECHNICAL DETAILS



Grape
100% Pinot Noir

The winter of 2006/07 was quite normal, the cold arrived slowly but surely, it was not super cold though. This meaning that the soil and plants reacted in a good way.

Vintage
2007

The Spring though, came in with a hot spell, funny enough, just like Europe in 2007, this meaning that the days were hot but the nights very cold, in other words it was a little too hot for the bud bursting and the flowering but at the same time it was a splendid Spring because of no frost's although the cold nights are fabulous for our incredible desert like thermic amplitude.

Aging
11 months in
French oak barrels

The Summer came in moderate though, the temperatures were not exceedingly hot and the nights remained cold all the way through.

Yield
9295 Bottles

The Autumn was also cool with again cold nights, and a very early Winter which started in mid May!

Alcohol
13 % vol.

We began harvesting the pinot Noir from our vineyard in Mainque that was planted in 1955 (hence the name of the wine) the 6th, 8th and 12th of March. They were in optimal condition and with very low natural yields (25 HI / Hectare). They were picked in the morning and brought to the winery and were maintained in a cool room as they were partly destemmed by hand. The Chacra “Cincuenta y Cinco” is 50% whole bunch fermented. The grapes are then put into small cement tanks that are round in order to maximize the skin contact. They were left to macerate cold (as the cement conserves the temperatures naturally) for a period of maybe 15 days.

pH
3.52

We then proceeded with the “plunging” of the grapes, the old fashioned way, once or twice a day. The Bodega Chacra philosophy is minimum human intervention. They are left to ferment on their natural yeasts for about 1 week.

Titrateable acid
5.40 g/l

Once the alcoholic fermentation is over the wine is decanted by gravity into French barrels of the highest quality (made by artisanal coopers that we selected).The ratio is of about 50% new oak.

Technical Director
Thomas Christen

The natural malolactic lasted for about 2 months on its primary lees and then the barrels were racked only once. The wine is matured in barrels for 11 months.

Winemaker
Hans Vinding-Diers

The wine was blended the 3rd of March and bottled unfinned and unfiltered the 6th of March 2008.

NB: The wine is 100% natural and unfiltered, as such there may be some harmless deposits in the bottle.