



COLECCION VI— PINOT NOIR CUARTEL 20

Colección is a limited edition of the best barrels selected every year because they represent our innovative approach to winemaking and our constant search for the most unique expression of our Terroir.

This Pinot Noir presents a beautiful medium ruby color in the glass. The nose is expressive, showcasing a spectrum of ripe cherry notes complemented by subtle floral nuances. On the palate, it offers a fresh and vibrant profile, with smooth, velvety tannins and a refined, well-balanced finish that lingers elegantly.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very d late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpnes, vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca Ambrosia 17

YIELD:
8.000 kg/ha
3.2 ton/acre

SOIL:
Limestone over gravelly clay
soils

FERMENTATION VESSEL:
Concrete vats with
indigenous yeasts.

AGEING:
12 months in French oak
foudres

OI: 13.3%
PH: 3.3
TA: 5.67
RS: 2.30

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