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CHILE CHICO ~ PATAGONIA

PINOT NOIR 2023

VINTAGE NOTES

WINERY INFORMATION: At 46.3° South, under the watchful gaze of Cerro Castillo and constantly swept by the Patagonian winds, lies the southernmost vineyard in the world. An extreme viticulture that only a challenging spirit dares to explore. There, the untamed inhabitants of Patagonia encountered the "Kosten," the wind that erodes mountains and ripples the waters of Lake General Carrera. More than a force of nature, it is a protagonist in its own right, becoming the greatest challenge for agriculture in the region. Inspired by its strength and majesty, these wines from Chile Chico carry with them the infinite essence of the Patagonian wind.

SOIL & CLIMATE: Alluvial soil, composed of volcanic sands. Soil fertility is restricted, which naturally controls the vigor of the plants, limiting yield with few clusters per vine. **Climate:** Cold steppe with average annual precipitation around 280 mm, concentrated between May and August. The maximum temperature reaches 68°F in January. It is a mountainous area with a unique microclimate, where the Patagonian wind is a dominant feature.

VINIFICATION: Due to the limited volume of grapes available, the winemaking process is artisanal. 100% of the clusters are destemmed; however, 15% of the stems are included during alcoholic fermentation. The wine was entirely fermented using traditional methods, with infrequent pump-overs. Fermentation occurred at a controlled temperature between 72°F and 79°F.

AGING: After alcoholic fermentation, 20% of the blend was transferred with its fine lees to large glass demijohns of 25 and 50 liters, while the remainder was aged in third-use French oak barrels for 15 months.

COLOR: Ruby Red

TASTING NOTES: A deep ruby red color with violet hues. Its pristine nose evokes boysenberry and sour cherry. The palate is enriched with notes of pomegranate, red currant, and a finely sculpted acidity.

93pts

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VINTAGE 2023

WINEMAKER Felipe Tosso & Alejandro Galaz

REGION Chile Chico, Patagonia Chile

VARIETAL 100% Pinot Noir

AGING POTENTIAL 15 months in third use French oak barrels

ALCOHOL 13%

PH 3.40

RESIDUAL SUGAR 2.35 g/L

ACIDITY TA of 6.08 g/L

PACK SIZE 6/750

UPC 852238002550



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.