

Montsecano Refugio 2017

This 100% bio-dynamic hand harvested, single vineyard Pinot Noir is aged and fermented completely in Stainless steel and concrete egg. The wine shows bright raspberry, strawberry jam, with rose petals, violets, and a light component of baking bread. The wine is extremely vibrant with a light, glassy, soft, and smooth mid-palate. The light tannin cradles the wine and lends itself to the refreshing acidity with a long, jam influenced finish.



Vintage: 2017
Varietal: 100% Pinot Noir
Case Production 12 pack: 1200
Alcohol Content: 14.00%
Region / Location: Las Dichas, Casablanca
Vineyard: Refugio, 6 acres
Planted: Planted in 2006
Altitude: 820 feet
Farming Practices:
Soil Type: Granitic
Trellis System: Guyote Simple
Yield: 1200
Stem Inclusion: 30%
Yeast: Native
Winemaker: Julio Donoso, André Ostertag
Élevage: Concrete Egg
Lees Contact:
Filtration Method:
Maceration / Fermentation: Indigenous Yeast, Organic
UPC Code: 7804635970003

MONTSECANO

Julio Donoso and Andre Ostertag started Montsecano in 2005. They planted 4 hectares of Pinot Noir in las Dichas, Casablanca and built a small winery and cellar on the property. The vineyard is biodynamically farmed and is plowed by horse. The subterranean, geothermal winery is shaped like an egg, and they vinify exclusively with concrete egg and steel tank. Many believe that they produce two of the most highly regarded expressions of Pinot Noir in all of Chile. Julio and Andre incorporate a philosophical aspect that goes deeper than the vine and the energy is manifested on the property and in the bottle.