

Montsecano Refugio 2023

This 100% bio-dynamic hand harvested, single vineyard Pinot Noir is fermented in concrete egg. The wine shows bright raspberry, strawberry jam, with rose petals, violets, and a light component of baking bread. This vintage the wine is extremely vibrant with a some green notes and 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: 2023
Varietal: 100% Pinot Noir
Case Production 12 pack: 850
Alcohol Content: 11.90%
Region / Location: Las Dichas, Casablanca
Vineyard: Refugio,
Planted: Planted in 2006
Altitude: 820 feet
Farming Practices: Bio Dynamic
Soil Type: Granitic
Trellis System: Guyote Simple
Yield: 2.5 tons/acre
Stem Inclusion: 100% De-stemmed
Yeast: Native
Winemaker: Montsecano
Élevage: Concrete Egg and then in 5000L Concrete Tanks
Lees Contact:
Filtration Method: Unfiltered/Unfined
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.

