

CLASSIC PINOT NOIR

Appellation:

This Pinot Noir is made from grapes grown in the Casablanca Valley.

Climate:

Temperate climate with defined seasons. In the ripening season there are temperature differences of up to 20°C between day and night. This provides optimal conditions for fruit concentration, good colour and balanced acidity.

Vinification:

The grapes were cleaned from leaves, softly crushed and underwent a pre-fermentation maceration for 5 days at 10°C. Then the alcoholic fermentation took place in inox tanks.

Product Description:

One of our most popular varieties, you'll find our Pinot Noir both and juicy. Bright aromas of strawberry, cherry and warm spices fill your nose and sensational fruit character comes through on sip one.

Serving Suggestion:

The perfect match for smoked ham and grilled salmon. Also try it with white cheeses, salads, sushi or simply on its own.

Winemaker: Jon Usabiaga

Varieties: Pinot Noir 100%

Central Valley

Alcohol: 13 %

Acidez Total: 5 g/l

Azúcar Residual: 4.0 g/l

Ph: 3.5

