



## Pinot Noir

This wine's bouquet reveals hints of ripe red cherry fruit. The palate unravels elegant flavors of red berries and sweet spices. Pinot Noir is light to medium in body and its tannins are soft and smooth. Well balanced, light and elegant, this is classic Pinot.

The vines are planted on terraces; and consequently the grapes are handpicked during the harvest season, which is softer on the vines and helps with the quality control, such as dismissing under ripe or rotten grapes..

The sorted grapes are quickly de-stemmed and crushed. With our minimal intervention model of wine making, the must (or juice) can begin fermenting naturally within 6-12 hours. After around 3 weeks of fermentation, maturing of Pinot Noir takes place naturally by allowing the wine to rest in stainless tanks to undergo the malolactic fermentation. The wine is then aged in oak barrels to add complexity, reduce the acidity and round the tannins.



### Technical Information

**Year:** 2014

**Grape variety:** 100% Pinot Noir

**Fermentation:** In stainless steel tanks

**Aging:** 6 months in second use oak barrels of 225 Liters

**Alcohol content:** 13.5%

**Serving temperature:** 12-18°C