

FINCA

La Escondida



PINOT NOIR 2016

COMPOSITION

100% Pinot Noir.

TERROIR

Vineyards in Cuyo Valleys.
Sandy loam soil and rocky subsoil.

WINEMAKING PROCESS

Hand harvesting.
Destemming.
Cold maceration prior to fermentation (3 days).
Addition of selected yeasts.
Fermentation at 23°C during 15 days with subtle contact with oak.
Controlled malolactic fermentation.
Stabilization.
Filtering.
Bottling.

TASTING NOTES

Slight ruby in color with fruity aromas of plums and cherries. Smooth and light, this Pinot Noir offers freshness with a velvety texture.

FOOD PAIRING

Ideal to accompany pasta, rice and white meats.

DRINKING TEMPERATURE

Best served between 15°C-17°C.