



COMPOSITION

100% Pinot Noir

VINEYARD

Selected Vineyards in the high area of Mendoza River and in the East Region, Mendoza.
Drip irrigated. Vertical trellis.

SOIL PROFILE

Sandy with loose clay soil.

WINEMAKING PROCESS

Hand harvesting. Destemming.
Cold skin maceration.
Addition of selected yeasts.
Fermentation at 23°-26°C during 15 days.
Subtle contact with oak.
Pneumatic pressing.
Controlled natural 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 MATCHES

Ideal to accompany pasta, rice and white meats.

DRINKING TEMPERATURE

Best served chilled between 15° and 17° C.

Pinot Noir 2016

Cepas Privadas