

Alta Pavina

Alta Pavina Citius 2010

Pinot Noir 100% 2010



COLOR:

Cherry red, clear and brilliant appearance

AROMA:

On first impressions, very fresh aromas of red fruit mixed with some very elegant toasted French oak. It is expressive and velvety. Nose elegant and fine

MOUTH:

EXPRESIVE and Alive. Very well Balance between Fruit and Oak. All the Taste of the Variety mixed with the Powerfull of the **Duero River** Land. An Unique Pinot Noir

PRODUCTION

Prefermented Maceration of 4 days at 15°C. Alcoholic Fermentation initiated through Pie de cuba (Native Yiest). 12 days of Maceration with short and soft reashamblements never more than twice a day looking not to expose in an excessive tannic extraction. Maximum Tempreture of Fermentation: 26°C

VINEYARD

Vino de la Tierra de Castilla y León

Soil composition: Loamy Clay and calcareous; **Year of planting:** 1985; **Conduction:** Double cord trellis. Transforming to Guyot; **Frame of plantation:** 3 x 1.25 mts.; **Harvest:** Handmade in 18/ 20 Kg cases. **Altitud:** 950 mts/ High; **Annual precipitation:** 476 L/ Year; **Annual Temperature:** 9,4° C; **Harvest date:** 2nd week of september

6 bottles cases; 15 Kg/ Case; 120 cases palets;

the Spanish
Pinot Noir