TASTING SHEET PINOT NOIR





Variety: Pinot Noir100%.

Vintage: 2019.

Vineyards: Selected vineyards in the high are of

Mendoza River, in the East. Province

of Mendoza.

Winemaking Manual harvesting.

Proces: Destemming.

Cold maceration before fermentation

(3 days).

Addition of selected yeasts.

Fermentation at 23 ° C for 15 days. Subtle contact with oak. Controlled natural malolactic fermentation. Stabilization. Filtering. Bottling.

Tasting notes: A wine of a slight ruby color with fruity

aromas of plums and cherries. Light and velvety. It is a fresh wine with a

soft texture

Pairing: Ideal to be paired with pasta, rice and

white meats.

Drinking

temperature: 16°C-18°C.



