

P|K|N|T.
PRIVATE RESERVE
PINOT NOIR

Variety:

100% Pinot Noir

Denomination:

Casablanca Valley

Vineyards:

Located in the Casablanca Valley, Grown on soils of medium fertility, with maritime influence, which helps maintain a moderate temperature, which allows a slow maturity and a great aromatic expression.

Winemaking:

The grapes are harvested by hand and cold skin contact for 5 days, then fermented between 71-78° F for 12 days in stainless steel tanks. In addition, daily punching is done gently in order to make a very subtle extraction. After the alcoholic fermentation, the wine is raking to American and French oak barrels for 6 months.

Wine Composition:

o Alcohol	:	13% v / v
Total Acidity	:	6.3 g / l Tartaric Acid
PH	:	3.5

Tasting Notes:

Soft ruby red color. Aromas strawberry and fresh cherries with hints of rose petals and blonde tobacco. The palate has soft tannins, very well integrated with the acidity and velvety finish.

Pairing:

Ideal as an appetizer and to accompany white meats, tuna, pasta with white sauce and salads. Serve between 57-60° F.

