



Pinot Noir

2022

Tasting Notes:

Ruby red color. Aromas of blackberries and cassis with spicy and vanilla notes. On the palate, it is balanced, with fresh acidity, good body, and silky tannins. Long finish.

EB, 5/10/2024

Vinification:

Hand-selected grapes, berry by berry. Controlled fermentation at 24°C. Maceration for 9 days with 2 pump-overs and daily punch-downs. Malolactic fermentation and aging for 8 months in French oak barrels.

wine: Red	varieties: 100% Pinot Noir	region: Pan de Azúcar, Maldonado
vineyard: espalier system, rocky soil, due to the syenite rock	production: 33 HL/Ha	harvest: Manual, February 9th, 2022 at its optimal maturity.
bottling: December 1st, 2022	service: serve at 16°C	bottles: 3.351
lot 2122	alcohol: 13,4°	triactable acidity: 3,0 g/L of H ₂ SO ₄
pH: 3,56	volatile acidity: 0,53 g/L of H ₂ SO ₄	sugar: 2,5 g/L