



PINOT NOIR GRAN RESERVA

VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.
 YEAR OF PLANTING: 2009.
 TRAINING SYSTEM: Vertical Trellis.
 SOIL: Clay with pebbles.

ALTITUDE: 1,000 meters
 above sea level.
 YIELD: 8,000 kg/ha.
 HARVEST: Manual.

WINEMAKING

COMPOSITION: 100% Pinot Noir.
 VINIFICATION: Manual cluster selection. 95% of the clusters are destemmed, while the remaining 5% is left with the stems. Maceration for approximately 18 days. Alcoholic fermentation with indigenous yeasts at a temperature between 15°C and 18°C. Racking into French oak barrels. Malolactic fermentation. Aged for 12 months in barrels, followed by bottling.
 PRODUCTION: 3,000 bottles per year.
 WINEMAKER: Juan Ubaldini.

TASTING NOTES

Deep cherry-red color. It presents a very elegant aroma, highlighting the typicity of this varietal, with notes of roses and fresh strawberries, along with hints of spices and vanilla from barrel aging. On the palate, it has a delicate body, a fresh entry, and soft tannins.

SERVING TEMPERATURE: Between 14°C and 15°C.