



*"There are unique and unrepeatable wines!
That is why we have chosen this distinctive
starting varietal for that special moment
that makes it unforgettable."*



PINOT NOIR

- Origin: Vistalba, Luján de Cuyo.
 - Variety: 100% Pinot Noir.
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- Oak aging: 8 months in second use French oak barrels.
 - Trellis driving: Bilateral pitonean cordon.
 - Vinification: Traditional with a 48-hour cold pre-fermentation maceration. Fermentation is carried out at 25 degrees and three daily pumping over.
 - Alcohol: 14% v/v.
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TASTING NOTES:

- **Appearance:** Red color with shimmering reflections.
- **Nose:** It has a fine, delicate nose, on a nice and discreet fruit, with hints of vanilla delivered by the contact with oak. With aeration, hints of fruit such as red plum and black cherry appear, preceded by a soft licorice aroma.
- **Mouth:** Very good entry on the palate with a ripe fruit flavor. A balance between alcohol and acidity is perceived, giving it freshness. It is a wine full of elegance.

We recommend drinking it at a temperature between 15° and 16°C.

