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| Variety: | Pinot Noir100%. |
| Vintage: | 2017. |
| Vineyards: | Selected vineyards in the high are of Mendoza River, in the East. Province of Mendoza. |
| Winemaking Proces: | Manual harvesting. 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. |

