



Alto Limay

SELECT

Pinot Noir
PATAGONIA ARGENTINA
2014

HARVEST DATE

Second week of March 2014

VARIETAL COMPOSITION

100% Pinot Noir

CLONE SELECTION

Dijon 777 - 65%, R4 (Pinot Nero from Veneto) - 35%

YIELD

3.39 tons/acre

FERMENTATION

In stainless steel tanks with selected yeasts.

SKIN CONTACT

Full berries, three days at low temperature, then eight-day fermentation and seven-day maceration at low temperature.

AGING

30% aged for eight months in new French and American oak barrels (medium and medium plus toasted) and 70% stored in stainless steel tanks to keep the fruit.

TECHNICAL INFORMATION

Alcohol: 14%

Total acidity: 5.50 g/L

PH: 3.68

Residual sugar: 2.59 g/L

TASTING NOTES

Dark ruby center with touches of deep purple. The nose is expressive, with red cherry, cranberry and hints of lilac. Bright and round on the palate, with fresh blueberry, chocolate covered cherry, strawberry cream and espresso, finishing with delicate mineral notes, silky soft tannins and mouthwatering acidity.

Unfiltered, naturally stabilized wine

WINEMAKER

Leonardo Puppato

WINEMAKING CONSULTANT

Paul Hobbs

