



Alto Limay

Pinot Noir
PATAGONIA ARGENTINA
2015

HARVEST DATE

First week of March 2015

VARIETAL COMPOSITION

100% Pinot Noir

Clonal selection:

R4 – 40%

777 – 60%

YIELD

7,600 kg/hectare

HARVEST & BUNCHES SELECTION

Hand harvested in 18 kg boxes

Manual selection of bunches

ALCOHOLIC FERMENTATION

Stainless steel open tanks with selected enzymes and yeasts.

MACERATION

Full berry, two days at low temperatures, then ten-day fermentation and finally five-day maceration at low temperature.

MALOLACTIC FERMENTATION

100% in stainless steel tanks.

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.

CLARIFICATION

Natural sedimentation.

TECHNICAL INFORMATION

Alcohol: 14% VOL

TASTING NOTES

Bright, red color, expressing floral notes and red fruit such as red currant, raspberry, and strawberry. Earthy notes with touches of minerality are subtly balanced with hints of vanilla and cocoa. Bright and juicy on the palate, the texture shows ultrafine tannins that gives a finish of depth and dimension.

Naturally stabilized wine, bottled without filtering.

WINEMAKER

Leonardo Puppato

WINEMAKING CONSULTANT

Paul Hobbs