

Herú

PINOT NOIR

2008

Deep ruby red in colour, the nose initially reveals fragrant aromas of tart red fruits such as strawberry and raspberry, true to the classic profile of this noble variety. Subtle notes of vanilla and spice interlace with a delicate minerality, creating a red that is both charming and complex. On the palate, concentrated juicy fruit flavours and ripe round tannins are framed by a distinctive yet elegant backdrop of French oak. The result is a wine with refined aromas and flavours that seduce with every sip from the glass.



WINE

Ageing: 100% of the wine was aged in French oak barrels for 14 months; 35% in new barrels, 35% in second use and 30% in third use barrels

Bottle Ageing: 3 months

Technical Data: Alc/Vol: 14%GL; PH:3,6; Res. Sugar: 3,4 g/L; Acidity: 5,73 g/L (Ac. Tartaric)

Cellaring Potential: In optimal storage conditions, will continue to improve over 8 years

VINEYARDS

Variety: 100% Pinot Noir

D.O.: Casablanca Valley.

Soils: Gentle slopes of granitic red clay.

Below a depth of 1 meter/3 feet, subsoils of fractured granite promote the development of deep root systems, allowing the vines to take up mineral complexity.

Vineyard Orientation: North-South exposure.

Yield: 4-5 tons per Hectare or 1.6 to 2 tons per Acre

Vintage: Manual harvestig between March 25 and March 30

Suggested Serving Temperature: Between 14° - 15° C or 57° - 59° F

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