

# Herú

PINOT NOIR

2009

Deep ruby red in colour, the nose initially reveals fragrant aromas of red berries such as strawberry and wild 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.



## WINE

**Ageing:** 100 % of the wine was aged in French oak barrels for 12 months: 25% in new barrels, 35% in second use and 40% in third use barrels.

**Bottle Ageing:** 6 months

**Technical Data:** 14,0 %GL

**Cellaring Potential:** May be stored up to 8 years under right cellaring conditions.

## VINEYARDS

**Variety:** Pinot Noir 100%

**D.O.:** Casablanca Valley.

**Soils:** Granite red clay coming from an individual hill. Under the 1 m depth, fractured granite rock allows the roots go in between and take minerality.

**Location:** Vineyard has an East-West exposure inclined 20 degrees north.

**Vineyard Orientation:** North-South exposure.

**Yield:** 5 tons/Ha

**Vintage:** Hand picked harvest, April 5.

**Suggested Serving Temperature:** Recommended consumption between 14° and 15° C, store flat.

VIÑA VENTISQUERO

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