

Herú

PINOT NOIR

2015

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 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.



VENTISQUERO
Challenging Spirit



VINEYARD

VARIETY: 100% Pinot Noir

DENOMINATION OF ORIGIN: Casablanca Valley

SOIL: Granitic red clay from one hill in particular. Fractured mineral granite rock at a depth of one metre.

LOCATION: The vineyard is oriented east-west, 20 degrees north.

HARVEST: The grapes were manually harvested on 25 April.

VINTAGE: 2015 was a warm year in Casablanca, so the white varieties were harvested early to maintain their freshness, balance and potential alcohol. There was no rain during the ripening period. The grapes were therefore in optimum condition when they were harvested.

WINEMAKING

FERMENTATION: The grapes first underwent a cold maceration for around a week to draw out the colour and aromas. Then they were fermented in small open tanks at controlled temperatures of between 22°C and 26°C.

AGEING: All of this wine was aged for 14 months in French oak barrels: 25% of them new Bordeaux barrels, 35% second use and 40% third use.

BOTTLE-AGEING: 6 months.

TECHNICAL DATA:

13,5 %GL

pH 3,5

Acidity 5,88 g/L (Tartaric Ac.)

CELLARING POTENTIAL: This wine can be kept for more than 8 years if stored correctly.

TASTING NOTES

COLOUR: This wine is deep ruby in colour.

NOSE: The nose opens with the classic red fruit, such as strawberries and wild raspberries, typical of this noble variety. Notes of vanilla and spices intermingle subtly with a delicate minerality, making this a delightful and complex wine.

MOUTH: The mouth reveals intense, fruity flavours and tannins which are ripe, well-rounded and integrated into the elegant structure. Long in the finish. The French oak frames the expressiveness of this distinctive and elegant wine.

SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine pairs well with oily fish, pasta dishes, creamed soups and mature cheese.