



PINOT NOIR 2019

WINE

Variety

Pinot Noir 100%.

D.O

Casablanca Valley.

Soil

Sandy clay with a depth of 2 metres.

Harvest

The harvest took place from 12 to 22 March, when the grape presented its greatest aromatic potential. The clusters were harvested overnight and then transported to the winery, preserving the quality and character of the variety.

Vintage

The temperatures were moderate to cool in 2019, which meant that the grapes ripened slowly and the resulting wines were well-balanced, fresh and aromatic.

WINEMAKING

Fermentation

The grapes first underwent a cold maceration for 7 days to extract the maximum colour and aromas from their skins. Next they were fermented in open tanks at a controlled temperature of between 22°C and 26°C and pump-overs were used to gently extract the colour, aroma and tannins.

Ageing

20% of this wine was matured in French oak barrels for 10 months, while the other 80% was aged in stainless steel tanks to provide the wine with a fruity component.

Technical Data

Alc/Vol: 12.5% GL

pH: 3.73

Acidity: 4.66 g/L (Tartaric Acid)

Residual Sugar: 3.18 g/l

Ageing Potential

This wine can be stored for up to 5 years in optimum conditions.

TASTING NOTES

Deep ruby red with violet tones at the rim. The bouquet is elegant, predominated by fresh red berries, such as strawberries and raspberries, intermingled with soft spicy notes and a hint of vanilla contributed by the maturation in French oak. This refreshing, delicate-bodied wine has good acidity and smooth tannins, which give it a fresh, silky mouthfeel. Persistent in the finish, in which notes of fresh red fruit, vanilla and spices are again apparent.

SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine pairs well with oily fish, pasta dishes and white meat.



VENTISQUERO
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