

# PINOT NOIR 2017

## VINEYARD

**Variety:**

100% Pinot Noir.

**D.O:**

Casablanca Valley.

**Soil:**

Sandy clay with a depth of 2 metres.

**Harvest:**

The grapes were harvested between 2 and 3 March, when their organoleptic qualities, aromas and tannins were at their best. This vintage produced well-balanced and aromatic wines. The clusters were harvested at night to prevent oxidation and impaired quality.

**Vintage:**

Temperatures were low to medium during 2017 in the Casablanca Valley. This resulted in the grapes ripening more quickly, so the harvest began in early March. The wines were well-balanced 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:**

Alcohol by Volume: 13% GL

pH: 3,3

Acidity: 5,35 g/L (Tartaric Acid)

Residual Sugar: 3,5 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.



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