



ONA PINOT NOIR 2010

Vintage	2010
Grape variety	100% Pinot Noir
Valley of origin	Casablanca Valley
Vinification	The different varieties are fermented separately. They are blended in January of the following year. The pinot is fermented between 24 y 26°C, followed by 15 to 20 days of maceration. Malolactic fermentation follows.
Filtration	The wine is clarified and stabilized for two weeks at -1°C-. The wine is filtered before being bottled.
Aging	100% of the wine is aged in French oak barrels for 10 months.
Bottling date	February 2010
Alcohol level	13,5°
Sugar level	4,3 g/l (glucose)
Acidity level	4,99 g/l (tartaric acid)
Winemaker's comments	Ruby red in colour, this Pinot Noir presents intense and complex aromas of black cherry, strawberry, and floral notes. Well balanced on the palate, with silky tannins and a long finish. Delicious at 14-16°C with tuna, risotto and pasta.

