



## PINOT NOIR SINGLE VINEYARD 2010

<b>Vintage</b>	2010
<b>Grape variety</b>	100% Pinot Noir
<b>Valley of origin</b>	D.O. Requínoa
<b>Vinification</b>	Fermentation takes place between 28-30°C. Then 14-21 days of skin contact and malolactic fermentation follows in barrels.
<b>Aging</b>	100% of the wine is aged in French oak barrels for 6 months.
<b>Bottling date</b>	February 2011
<b>Alcohol level</b>	13.3°
<b>Sugar level</b>	3,6 g/l (glucose)
<b>Acidity level</b>	4,85 g/l (tartaric acid)
<b>Winemaker's comments</b>	Ruby red in colour, this Pinot Noir presents intense and complex aromas of strawberries, black pepper, and a hint of roses. On the palate it is ample and balanced, with silky tannins. Delicious at 14-16°C with red and white meats, pate de foie gras, risotto and pastas with seafood sauce. Recommended T° 14-16°C

