



PINOT NOIR 2023

Variety

100% Bonarda.

Vineyard location

AGRELO, LUJÁN DE CUYO, MENDOZA.

Vinification

Cold maceration for 5 days. Alcoholic fermentation in stainless steel tanks ending in barrels for 2nd, 3rd and 4th use. The wine is aged for 8 months in american and french oak.

Tasting notes

Red Ruby color. Medium intensity. Fresh red berries aromas like raspberry, strawberry and cherry in balance with vanilla that the barrel provides. In mouth is a delicate wine with tannins and medium acidity. It has balsamic and fruity flavors.

Alcohol	13,8 %
Acidity	6.6 g/l
Residual Sugar	1.8 g/l

