

Edición Limitada

Pinot Noir 2008, Organically Grown Grapes



Vineyards

These grapes come from El Ensueño, located in Casablanca Valley. The vineyard is managed organically, resulting in smaller grapes with thicker skins and consequently more expressive colours, aromas and flavours, in addition to a small output.

Vinification

Harvesting is carried out manually and a selection made of clusters and individual grapes. Some of the grapes are frozen to achieve a pre-fermentative maceration of at least 10 days. Fermentation itself takes place at a low temperature in order to obtain more delicate aromas. Then the wine is placed in 300 and 600-litre oak casks and aged for 16 months.

Tasting Notes

Colour: : intense, deep ruby-red, shining and luminous.

Aroma: roses and fine wood, with notes of strawberries and fresh cherries.

Flavour: intense, very fruity and floral. Elegant and distinguished, with good body and acidity. Spicy and very attractive.

Serving Suggestions

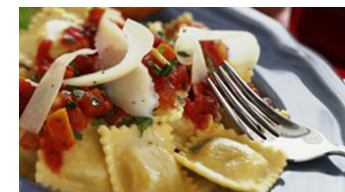
Tº: Serve at 7° C.

Match food: pasta, fish, white meats, game birds and poultry.

Casablanca Valley



Match food



Pasta

Analysis

Alcohol:	14.9%
pH:	3.21
Total Acidity:	4.09 g/l.
Residual Sugar:	1.47 g/l.