



Tasting Notes

This wine is ruby-red in colour with faint nuances of purple; brilliant, luminous and with average intensity. In the nose it offers a heady perfume of roses and noble wood, with touches of strawberries and fresh cherries. In the mouth it is smooth with an abundant sensation of fruit and obvious floral notes. It is elegant, distinguished and sophisticated with abundant body and fresh acidity. Spicy and very attractive. To be consumed preferably with pasta, fish, white meats, game birds and poultry.

Vineyards

El Ensueño, located in the famous Casablanca Valley, is one of the oldest Pinot Noir vineyards in the Valley. The vineyard is managed organically, certified since 2003, and this results in smaller grapes with thicker skins and consequently more expressive colours, aromas and flavours. The aim is small production per plant, in order to achieve a balanced vineyard and low requirements in terms of water and natural nutrients from compost, out of respect for the environment.

Vinification

The grapes are harvested by hand at their perfect point of ripeness. The clusters and grapes are selected and a large proportion of the grapes left whole during processing to help obtain a greater expression of the fruit. Some of the grapes are frozen to carry out a pre-fermentation maceration of at least 10 days. The fermentation is carried out at low temperature with the aim of obtaining more delicate aromas. Then the wine is stored in oak barrels of 300 and 600 litres to begin its second fermentation and maturing process. After 16 months of evolving in the barrels, it is bottled and there waits to complete its development. Throughout this whole period it is kept in air-conditioned rooms at low temperature to preserve its distinctive elegance.

Analysis

Alcohol:	14.2%
pH:	3.34
Total Acidity:	3.89 g/l.
Residual Sugar:	1.98 g/l.