



Pionero

Pinot Noir 2007



Tasting Notes

Wine of rubies and fresh cherries colours, brilliant and attractive, with the aromas of roses and fresh strawberries and notes of rosewood and young oak. It is light in the mouth, later expanding into fruity flavours and floral aromas, excellently blended with the sweet flavours of its ripe fruit and the wood that sheltered it. It is fresh, light-bodied, almost feminine and very elegant. Recommended with grilled or fried fish, with cold meats and pickles, hams and white or fresh cheeses. Ideal for aperitifs and starters. Serve fresh, between 12°C - 14°C.

Vineyards

The fruit from which Pinot Noir is made comes from vineyards in the Casablanca Valley. The soils are sandy and are influenced by the sea and the cool climate, which makes it possible to manage the canopies in such a way as to maximize the quantity of sunlight in the area in which the fruit is ripening. This also accentuates the development of flavour in the fruit and maturity in the tannins. Irrigation is used judiciously to maintain the balance between the growth of the vine and the ripening of the fruit.

Vinification

The grapes are handpicked to ensure that they reach the winery in good condition. They are separated from the leaves and stems and then crushed. Then the must is subjected to cold preferments maceration for 10 days, to achieve a greater extraction of aromas. Fermentation takes 15 days, and is carried out by inoculating the skins and juice with selected yeasts and pumping them over to extract the colour and compounds contained in the grape skins. The fermentation temperature oscillates between 24 - 26°C. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. When malolactic fermentation has been completed, the individual wines are mixed and remain in contact with the oak for three months.

Analysis

Alcohol:	14.0%
pH:	3.44
Total Acidity:	3.7 g/l.
Residual Sugar:	2.12 g/l.