



## RESERVA

### Pinot Noir 2010

#### Vineyards

The fruit comes from our Belen vineyard in Casablanca. Its soils are granitic with low fertility and this, accompanied by the cold, maritime climate of the valley, enables grapes with great aromatic expression and abundant freshness to be produced. The vineyard is planted using a high-density scheme (10,000 plants/ha) on hillsides facing south and south-west to achieve the best possible exposure to the sun in the cooler periods of the day. The vines are trained on vertical espaliers with Guyot pruning. Minimal irrigation completes the balanced development required for the production of high quality grapes. Three different clones provide increased aromatic complexities and different structures in the body of the wine.

#### Casablanca Valley



#### Vinification

The grapes are hand-picked at the exact point of their ripening process and the clusters selected in both the vineyard and the winery. When crushing is taking place, about 30% of grapes are left whole, so helping to give the fruit fuller expression. The grapes are exposed to low temperatures for a long, pre-fermentative maceration. Fermentation itself is also carried out at low temperatures in order to achieve more delicate aromas, and immediately this is finished, the wine is transferred to French oak casks for ageing. Here malolactic fermentation takes place and the ageing process begins. The wine evolves for 10 months in the casks and is then bottled, so bringing its complete development to an end.

#### Match food



Fresh cheeses and hams

#### Tasting Notes

**Colour:** cherry-red, shining and luminous.

**Aroma:** intense and fruity, such as strawberries and cherries, with the added scent of roses and spices.

**Flavour:** with good body, a delicate structure and delicious flavours of fresh red fruits and spices, this wine has great complexity, good balance and intense acidity with persistence and a long finish.

#### Serving Suggestions

**Tº:** Serve between 12 and 14° C.

**Match food:** ideal to accompany oily fish such as salmon, cod and sea bass, in addition to hams, pastas, fresh cheeses and cream soups.

#### Analysis

Alcohol:	14.5%
pH:	3.36
Total Acidity:	4.25 g/l.
Residual Sugar:	3.34 g/l.