



ClaroScuro

BODEGA DE ARTE

CLAROSCURO GRAN PINOT NOIR 2016

Vineyards:

The grapes come from our single vineyard located in Vistaflores, Tunuyán, Uco Valley at 1054 m.a.s.l. (3428 ft). We have a sandy loam soil in the higher levels of the vineyard and stones in the lower parts so we can divide the vineyard into parcels thus generating greater diversity. This allows us to produce a greater variety of wines from the same vineyard.

The drip irrigation system in our vineyard sources from the snowmelting of the high peaks.

Winemaking:

They harvested them in 2 different time, from different sectors of the vineyard. Between the 21th and 31st of March. Long cold maceration of 3 days at 12 ° C. Fermented in concrete ovoid vessels of 22-25 ° C. Total maceration of 16 days. The work during the fermentation is carried out very smoothly for a moderate extraction.

Aging: aged in french oak barrels for 12 months. In bottle for 9 months. Suitable for 10 years aging.

Tasting notes:

Light colour with reddish notes, moderate intensity characteristic of a cold year like 2016. Highlighting aromas of spices and white fruits. The 2016 was an excellent year for Vistaflores, some consider it one of the best years of history for the Pinot noir. The intensity of aromas typical of our grapes, complexed by its passage in French oak and the aging in bottle, make of this a Great Pinot. Long aging potential.

Technical data:

Alcohol: 12,4%

Total acidity: 5,9 g/l

Ph: 3,74

Artwork:

"Cuando Llegue se lo digo" by Pablo Ruiz Diaz

