







CLAROSCURO GRAN PINOT NOIR 2015

Vineyard:

The grapes come from our single vineyard located in Vistaflores, Tunuyán, Uco Valley at 1054 m.a.s.l. (3428). 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 which allows us to produce a greater variety of wines from the same vineyard.

The drip irrigation system uses water from the melting of the high peaks.

Winemaking:

Produced in concrete ovoid tanks with a cold maceration for 48 hours. 7-day fermentation with native yeasts to preserve the influence of its terroir. Total maceration 21 days.

Aging: aged in French oak (50%) for 12 months. In bottle for 6 months. Suitable for 5 years aging.

Tasting notes:

Typical characteristics of pinot noir: vivacious red colors. Marked aromas of strawberries and spices like oregano and thyme.

Of great freshness in the mouth due to its balance between acidity and structure. Smooth and complex at the same time.

Technical data:

Alcohol: 13,8% Total acidity: 5,8 g/l

Ph: 3,66

Artwork:

"Conversación Monstruosa" by Melina Saredo.