



Alto Limay

JOVEN

Pinot Noir
PATAGONIA ARGENTINA
2013

HARVEST DATE

Last week of February 2013

VARIETAL COMPOSITION

100% Pinot Noir

YIELD

4.3 tons/acre

HARVEST METHOD

Hand-harvested and sorted

PRIMARY FERMENTATION

In stainless steel tanks with selected enzymes and yeasts

SKIN CONTACT

Three days at low temperature with CO₂, then ten days fermentation followed by five days maceration at low temperatures

MALOLACTIC FERMENTATION

Innoculated in stainless steel tanks

AGING

40% aged for three months in French and American oak barrels

CLARIFICATION

Unfined, with a very light filtration

TECHNICAL INFORMATION

Alcohol: 14.4% VOL

Total Acidity: 5.4 g/l

pH: 3.65

Residual Sugar: 3 g/l

PRODUCTION

1,660 cases

TASTING NOTES

Deep black garnet with fuchsia reflections. Opening aromas of blueberries and morello cherries, with hints of carbonic maceration that enhance the fruit expression. On the palate, the silky textured and bright acidity carry notes of coffee grounds, toffee, cinnamon, wet stones and dark chocolate complementing the fruit.

WINEMAKER

Leonardo Puppato

WINEMAKING CONSULTANT

Paul Hobbs

