



Alto Limay

JOVEN

Pinot Noir
PATAGONIA ARGENTINA
2014

HARVEST DATE

First week of March 2014

VARIETAL COMPOSITION

100% Pinot Noir

Clone selection

R4 – 30%

777 – 70%

YIELD

9,500 kg/hectare

HARVEST & BUNCHES SELECTION

Hand picked and carried in 18 kg boxes, and hand selection in vibratory table.

ALCOHOLIC FERMENTATION

In stainless steel tanks with selected enzymes and yeasts.

MACERATION TIME

Whole grain, three days at low temperature, then eight-day fermentation and finally seven-day maceration at low temperature.

MALOLACTIC FERMENTATION

100% in stainless steel tanks.

AGING

40% aged for four months in new French and American oak barrels (medium and medium plus toasted) and 60% stored in stainless steel tanks to keep the fruit.

CLARIFICATION

Natural sedimentation.

TECHNICAL INFORMATION

Alcohol: 14% VOL

Total acidity: 5.65 G/L

PH: 3.65

Residual sugar: 2.45 G/L

TASTING NOTES

The sight features bright red tones of medium intensity.

The Pinot Noir has plenty of floral aromas, combined with red fruits scents such as strawberry and blueberry. Delicate mineral aromas stand out together with some vanilla and cocoa notes, due to aging in oak barrels. It is a medium-bodied red of soft tannins, fruity nuances and good volume.

Naturally stabilized wine, bottled without filtering.

WINEMAKER

Leonardo Puppato

WINEMAKING CONSULTANT

Paul Hobbs

