

PRIMOGENITO PINOT NOIR



VARIETAL COMPOSITION

100% Pinot Noir

TECHNICAL DATA

Alcohol: 14%

Acidity: 5.5 g/L

Residual Sugar: 2 g/L

PH: 3.6

Vineyard Yield: 80 quintals/ha

Harvest: Manual

WINEMAKING

Cold pre-fermentation maceration.

Fermentation with selected yeasts at controlled temperature.

Carbonic maceration: 30%.

Malolactic fermentation in concrete tanks at controlled temperature.

OAK AGEING: 12 months in first- and second-use French oak barrels.

SERVING TEMPERATURE: 16°C

AGEING POTENTIAL: 6 years.

TASTING NOTE

Bright ruby red colour, with soft and attractive hues. An elegant nose with floral notes such as violets, together with fresh fruit aromas such as cherries and sour cherries.

The toasted notes and vanilla contributed by its oak ageing are very well integrated. A balanced wine with smooth tannins, good structure and long persistence.

WINEMAKER: Nicolás Navío.

San Patricio del Chañar, Neuquén. Patagonia Argentina.

