PRIMOGÉNITO Sangre Azul — PINOT NOIR



VARIETAL COMPOSITION
100% Pinot Noir

TECHNICAL DATA
Alcohol: 13.8%
Acidity: 6.6 g/L
Residual Sugar: 1.8 g/L
PH: 3.65
Dry Extract: 28.7 g/L
Vineyard Yield: 45 quintals/ha

WINEMAKING
Manual harvest. Cluster and berry selection.
Cold pre-fermentation maceration at 10°C for 2 days.
Fermentation in stainless steel tanks with 30% whole clusters, using indigenous yeasts.

OAK AGEING: 15 months in second-use French oak barrels.
SERVING TEMPERATURE: 16°C
AGEING POTENTIAL: 8 to 10 years.

ENÓLOGO: Nicolás Navío.
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