

CHONO®

Single Vineyard

PINOT NOIR 2019

CASABLANCA VALLEY

TASTING NOTES

The color of this Pinot Noir is soft red with ruby tones. Its nose presents intense fresh fruit notes, such as sour cherries and raspberries combined with soft notes of toast and spices. It is refreshing on the palate, with plenty of flavor and a lengthy and refreshing finish.

WINEMAKERS COMMENTS

The grapes are manually harvested and transported to our winery where they are partly destemmed without grinding. The whole grapes are placed in open and closed vats for 21-days maceration. Later the wine was transferred to used French oak barrels.

FOOD PAIRING

Poultry and game, grilled firm-meat fish, stews, vegetable risotto, pasta with pesto.

TECHNICAL INFORMATION

Composition: 100% Pinot Noir

Alcohol: 13.5°

pH: 3,32

Residual Sugar: 2,52 g/l

Total Acidity: 5,8 g/l

Ageing: 2-3 months in contact with the thin lees.

Barrels: One year in second-use French oak barrels



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN