



ALBAMAR

PINOT NOIR
2018



COMPOSITION

Pinot Noir 100%

HARVEST INFORMATION

- Origin: Casablanca - Chile
 - Date: First half of March
 - Yield: 15 ton / ha
 - Harvest method: Mechanical harvest
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WINEMAKING

- Destemming: 100 %
 - Fermentation period: 5 days
 - Fermented in: Stainless Steel Tanks
 - Aging: No
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TASTING NOTE:

Pinot Noir of cherry red color, translucent and bright stand out on the nose with roses and black tea notes. Of persistence and medium body, in the mouth is fresh with delicate and round tannins. Ideal as an appetizer or match mushroom risotto or tasty brownie. Serving temperature between 12-14°C.

CHEMICAL ANALYSIS

- Alcohol: 13.5 % by volume
- pH: 3.65
- Total acidity: 5.40 g/L
(Tartaric acidity)
- Residual sugar: 4.0 g/L