



MIRADOR SELECTION

PINOT NOIR 2011

COMPOSITION

- Pinot Noir 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 45km from the influential breezes of the Pacific Ocean. This cool microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine white wines and pinots.

HARVEST INFORMATION

- Origin Casablanca Valley
- Date April 10th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 6 days
- Fermented in Stainless steel tanks
- Aging No

TASTING NOTES

This wine has a distinct ruby red color. Raspberries, cherries and red fruits prevail on the nose while allowing hints of cinnamon and nutmeg. In the mouth this fruity pinot is balanced, light-bodied and easy drinking.

CHEMICAL ANALYSIS

- Alcohol 13.5% by volume
- pH 3.50
- Total acidity 5.93 g/L expressed in Tartaric acid
- Residual sugar 3.40 g/L

