



MIRADOR SELECTION

PINOT NOIR 2012

COMPOSITION

- Pinot Noir 100%

ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28km from the cool breezes of the Pacific Ocean. This unique microclimate allows the fruit to obtain optimum maturity while retaining natural acidity important to the production of fine wines.

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. Ideal to serve with grilled Tuna and Mushroom Risotto. Recommended serving temperature between 12-14°C, decant.

CHEMICAL ANALYSIS

- Alcohol 14% by volume
- pH 3.64
- Total acidity 4.80 g/L expressed in Tartaric acid
- Residual sugar 3.60 g/L

