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## MIRADOR SELECTION

### PINOT NOIR 2014

#### COMPOSITION

- Pinot Noir 100%

#### ORIGIN

The grapes are sourced from the Casablanca Valley situated only 28 km 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 15th to 30th
- Yield 12 tons/hectare
- Harvest method Hand picked

#### WINEMAKING

- Destemming 100%
- Fermentation period 5 days
- Fermented in Stainless Steel tanks
- Aging No

#### TASTING NOTES

This estate Pinot Noir is cherry red with translucent ruby tints. On the nose are ripe red cherry fruit, damp earth, black tea and graphite. This wine is medium bodied with a semi persistent length. It is refreshing with balanced acidity and soft tannins. Ideal with mushroom risotto, crab chowder or a rich chocolate brownie. Recommended temperature between 12-14°C to serve.

#### CHEMICAL ANALYSIS

- Alcohol 14.1% by volume
- pH 3.62
- Total acidity 5.2 g/L expressed in Tartaric acid
- Residual sugar 2.1 g/L

