

CRIOS

PINOT NOIR



VINTAGE	2014
VARIETALS	100 % Pinot Noir.
REGIONS	Uco Valley
ELEVATION	1.000 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Pre-fermentative maceration (4 days - Temp. 6°C). Fermentation: Max. Temp. 24° C with a 10 days maceration. Soft pumping over and pisonage once a day.
ANALYTICS	ALCOHOL 14,5% ACIDITY 5.8 g/l
OAK AGEING	60% of the wine aged 8 months in second use French barrels.