



CRIOS

PINOT NOIR

VINTAGE	2012
VARIETAL	100 % Pinot Noir.
VINEYARDS	Alto Agrelo (Lujan de Cuyo)
FERMENTATION	Pre-fermentative maceration (4 days - Temp. 6°C) with a 15 days maceration Soft pumping over and pisonage once a day
ALCOHOL ACIDITY	14 % by vol. 5,8 g/l
ROOTSTOCK	Ungrafted
AVG. VINEYARD ELEV. AMSL HARVEST METHOD	950 m. (3.116 ft) Hand-harvested
OAK REGIMEN	60% of the wine aged 8 months in second use French Barrels
FINNING FILTRATION	Light Light
Avg. age of the vineyards	10 Years