

## *Colección 1310 mts. Block a1 Pinot Noir*



*Our Pinot Noir selected vineyard wine all made from one specifically chosen block: BLOCK a1, located in Gualtallary Mendoza - Argentina, at 1310 meters upon sea level. An exclusive total production of 4.500 bottles.*

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*Current Vintage : 2017*

*Winemaking:*

**100% Pinot Noir .**

Handpicked grapes, with 7 ton yield per hectare, carried away in 18 kg bins.

Fermented in stainless steel tanks to capture all the aromas and fruity avours of the grape variety. The malolactic fermentation was carried out 70% in French oak barrels and 30% in American oak barrels. The process was completed with 9 month ageing in tanks.

Malolatic fermentation 70% French oak and 30% american oak.

Then aging in barrel went from 5 to 9 months.

*Taste Note:*

With a beautiful bluish rosé colour, showing red touches from the ripe fruit, cherries and strawberries. Bright and shining. Vanilla and chocolate aromas reveal the intriguing varietal origin. Mild, fresh and round in the mouth with soft tannins, along with slight mineral touches.

*Service:* 16° – 18°C.

*Food Affinities:*

Perfect match for fish, game and poultry dishes, also pasta with cream sauce.