



VIÑA
QUINTAY



Clava Pinot Noir 2018

COMPOSITION:

PINOT NOIR 100%

HARVEST INFORMATION:

D.O.: CASABLANCA VALLEY
DATE: SECOND HALF OF ABRIL
YIELD: 15 TON/HA
HARVEST TYPE: MANUAL HARVEST

WINEMAKING:

STEMMING: 100%
FERMENTING PERIOD: 5 DAYS
FERMENTED IN: STAINLESS STEEL TANK.
AGING IN LEES: NO
AGING: NO

TASTING NOTE:

PINOT NOIR RED WITH RUBY TINTS, TRANSLUCENT AND BRIGHT. NOTES OF ROSES PREVAIL ON THE NOSE, WITH SOME RED FRUIT, BLACKCURRANT AND BLACK TEA. PERSISTENCE AND MEDIUM BODY, IN THE MOUTH IS FRESH WITH SOFT TANNINS HIGHLIGHTING RASPBERRIES NOTES, BLACKCURRANT AND VAINILLA. IDEAL AS AN APERITIF WITH LIGHT CHEESES OR MATCH WITH MUSHROOM RISOTTO. TEMPERATURE RECOMMENDED TO SERVE BETWEEN 12-14° C.

ANALYSIS:

ALCOHOL: 13.4% (VOL. /VOL.)
PH: 3.5
TOTAL ACIDITY: 5.5 G/L EXPRESSED IN TARTARIC ACID
RESIDUAL SUGAR: 3.5 G/L