



VIÑA
QUINTAY



Clava Pinot Noir 2022



COMPOSITION:

PINOT NOIR 100%

HARVEST INFORMATION:

D.O.: CASABLANCA VALLEY

DATE: FIRST HALF OF ABRIL

YIELD: 14 TON/HA

HARVEST TYPE: MANUAL HARVEST

WINEMAKING:

STEMMING: 100%

FERMENTING PERIOD: 8 DAYS

FERMENTED IN: STAINLESS STEEL TANK.

AGING IN LEES: NO

AGING: 3 MONTHS

TASTING NOTE:

RUBY RED WINE WITH PURPLE EDGES, TRANSLUCENT AND BRIGHT. IT PRESENTS NOTES OF RED FRUIT, CASSIS, BLACK TEA, AND SPICES ON THE NOSE. MEDIUM-BODIED AND PERSISTENT, IT IS FRESH ON THE PALATE WITH SOFT TANNINS, YOU CAN FIND NOTES OF RASPBERRIES, CASSIS, AND VANILLA. IDEAL AS AN APPETIZER WITH LIGHT CHEESES OR TO ACCOMPANY WHITE MEATS OR BAKED FISH.

TEMPERATURE RECOMMENDED TO SERVE BETWEEN 12-14° C.

ANALYSIS:

ALCOHOL: 12.5% (VOL. /VOL.)

PH: 3.66

TOTAL ACIDITY: 5.28 G/L EXPRESSED IN TARTARIC ACID

RESIDUAL SUGAR: 3.5 G/L