

FAMILIA SCHROEDER

WINES FROM PATAGONIA

ALTO LIMAY

Pinot Noir 2018

Harvest date	Second week of March
Varietal composition	100% Pinot Noir
Clone selection	R4 - 60% / 777 - 40%
Yield	9.100 Kg./hectare
Harvest method	Handpicked and then selection in vibratory table.
Winemaking	
Alcoholic fermentation	With selected yeast in opencast stainless steel tanks.
Maceration time	Whole grain, three days at low temperature, then eleven-day fermentation and finally four-day maceration at low temperature.
Malolactic fermentation	100% in stainless steel tanks.
Aging	40% aged for eight months in new French and American oak barrels (medium and medium plus toasted) and 60% stored in stainless steel tanks to keep the fruit
Clarification	Natural sedimentation.

TECHNICAL INFORMATION

Alcohol	14.10% VOL
Total acidity	5.68 G/L
PH	3.53
Residual sugar	2.03 G/L

TASTING NOTES

The sight features red bright tones.

The Pinot Noir has plenty of floral aromas, combined with red fruits scents such as red currants, raspberries and strawberries. Mushrooms and minerality aromas stand out together with some spices and cocoa notes, due to aging in oak barrels.

It is a medium-bodied red of ultrafine tannins and fruity nuances that wave through a finish of superior depth and dimension.

Naturally stabilized wine, bottled without filtering.

Lic. Leonardo Puppato
WINEMAKER

Paul Hobbs
WINEMAKING CONSULTANT

