

PKNT[®]

gold
GRAND RESERVE
Pinot Noir



Varieties: 100% Pinot Noir.

Denomination: Casablanca Valley.

Harvest: Fruits are carefully sorted and hand picked between March and April.

Vineyards: Grapes coming from vineyards located in the Casablanca region, near to the coast area. Vines are spur pruned to a vertical trellis system over stony and free running soils.

Vinification: Grapes are cold macerated and fermented in small stainless steel tanks at low temperatures to keep the finesse and complexity of the Pinot character. During malolactic fermentation 45 percentage of the blend is aged in American and French oak barrels.

Wine Composition

Alcohol: 13,5 % by vol

Total Acidity: 5 g/L in tartaric acid.

PH: 3,5

Residual Sugar: 4 g/L.

Tasting Notes: Bright Ruby red in color. The nose shows notes of black plums, spicy cherry and wild lavender. The delicate style, fruity, elegant, and silky texture, has layers of ripe fruits.

Suggestions: Ideal with pastas and meats.