

Tomero



TOMERO RESERVA PINOT NOIR 2014

VARIETAL COMPOSITION

100% Pinot Noir.

VINEYARDS

Finca Don Antonio.

Denomination: Valle de Uco.

Sub-denomination: Los Árboles, Tunuyán.

TERROIR

Grapes harvested from Block 23.

Sandy silt loam soils of medium depth and low fertility with fragmented rocks.

- › Irrigation: Drip irrigation
- › Altitude: 1,090 masl
- › Year of Planting: 1994
- › Vineyard Management: Medium-density canopies prevent direct exposure of clusters to sunlight. A no-till system is used to preserve the native vegetation, in combination with the use of rye as a cover crop. Spur pruning was used.

VINIFICATION

- › Harvest Date: March 22
- › Grapes were picked and placed in 20-kilo boxes.
- › Traditional winemaking methods were used, including a three-day cold pre-fermentative maceration. Fermentation took place in cone-shaped French oak casks at 25 °C. Pumping over and manual punching down were carried out to maximize maceration.
- › The resulting wine rested in oak barrels for 12 months.

TASTING NOTES

- › Color: Soft garnet red.
- › Aroma: Notes of fresh strawberries and cherries, a cherries and a bit of nutmeg notes.
- › Palate: Sweet entrance, showing soft and delicate texture with velvety tanins.

TECHNICAL INFORMATION

- › Alcohol Content: 15 %
- › Total Acidity: 5.75 g/l
- › Reductive Sugars: 1.5 g/l
- › pH: 3.8