



TECHNICAL SHEET

GENERAL INFORMATION

Vintage: 2021

Region: IG Tejo

Variety: Pinot Noir

VINEYARD

Altitude: 50 m

Soil: Clay Loam Soil

Orientation: North-South

VINIFICATION

The grapes are harvested by hand, only during the morning to preserve maximum night freshness and maintain maximum quality. When they arrive at the cellar they are subject to a rigorous sorting, followed by fermentation in lagar, with very soft extraction during all fermentation. It carries out malolactic fermentation in barrel, and it ages for 18 months in 25% new and 75% used French oak barrel.



VINTAGE DATE

August 6th 2021

ANALYSIS

Alcohol: 13,0%

Total acidity: 5,6 g/L

Residual sugar: <0.6 g/L

pH: 3.72

TASTING NOTES

Color: Light purple red

Aroma: Beautiful and elegant fruit, but above all notes of earth, mushrooms, humus, which give it special complexity and distinction

Flavor: Creamy, sophisticated, super fresh.

LOGISTIC INFORMATION

Bottling Date: May/2023

Closure: Natural cork stopper - 45mm*25mm

Bottle: Borg. st-prex

Capacity: 750 ml

EAN Bottle: 560 025 3515 044

Units/Case: 6 bottles/case

Dimensions:

54cm*30cm*11cm

Gross weight case: 8.2 kg

Net weight case: 4.7kg

FROM THE UNIQUE TERROIR OF THE CHARNECA