



Alto Limay

ROSE 2016



VARIETAL 100% Pinot Noir

PRODUCTION 1,500 cases

WINEMAKER Leonardo Puppato
CONSULTING WINEMAKER Paul Hobbs

HARVEST

Second week of February 2016
Manual harvest and cluster selection

MACERATION

Four hours of cold maceration to extract color before separating skins from juice with a gentle, pneumatic press.

FERMENTATION

Fifteen days at 57/59°F in stainless steel tanks with selected yeast.

AGING

Five months in stainless steel tanks in contact with lees to improve mouthfeel.

ANALYTICAL INFORMATION

Alcohol: 12.5%

Total acidity: 6.40 G/L

PH: 3.30

TASTING NOTES

Pale pink color, with delicate floral aromas of jasmine, orange blossom and rose petals. The palate is crisp, fresh, with a bright acidity and balanced fruit expression.

