



Pinot Noir

© CORTIJO LOS AGUILARES

THE 2016 HARVEST WAS MARKED BY HEAVY SPRING RAINS (MORE THAN 200 MM BETWEEN APRIL AND MAY) AND LOW TEMPERATURES AT THE BEGINNING OF SEPTEMBER. THANKS TO A DRY AND WARM SUMMER, THE GRAPES WERE MAINTAINED IN PERFECT HEALTH CONDITIONS WHICH MADE OF 2016 A VERY GOOD VINTAGE.

Vineyard

VINTAGE

2016

GRAPE VARIETY

100% Pinot Noir

ALCOHOL

13,5%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Hand-picked in small cases of 10 kg, grapes picked at two different dates in order to get a balanced maturity

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table with 5 people

Partially de-stemmed, grape must transferred by gravity to the tank

FERMENTATION

- Alcoholic fermentation with controlled temperature (25°C)
- Malolactic fermentation in oak barrels and ovoid concrete tank

AGEING

8 months in French oak barrels (300 and 500 litres) and in one ovoid concrete tank (1600 litres)

Tasting Notes

COLOR

Bright cherry with garnet edge.

AROMA

Flower wine with a very complete and mature bouquet and hints of forest red fruits.

MOUTH

In the mouth, the wine is complex with subtle and elegant tannins and a long finish. The extraordinary level of acidity is auguring a long life in the bottle, yet is ready to drink now.


CORTIJO
LOS AGUILARES

DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



13,5% Vol.
75cl.