



**PINOT NOIR**

**Limited Edition**

VARIETAL COMPOSITION

100% Pinot Noir

YIELD

3.6 tons / acre

8.9 tons / hectare

HARVEST METHOD

Hand-picked bunches. Hand-sorting of grapes in table.

MACERATION TIME

Four hours at low temperatures inside the pneumatic press (protected with dry ice – CO2). Gently crushing of the grapes with low pressure (less than 1.2 Bar)

ALCOHOLIC FERMENTATION

Fourteen days at 15ºC in stainless steel tanks with selected enzymes and yeasts.

MALOLACTIC FERMENTATION

No malolactic fermentation was done, in order to keep the natural malic acidity.

AGEING

Five and a half months at low temperatures in stainless steel tanks with its fine lees to obtain a creamy mouth-feel and to keep fresh fruit flavors.

CLARIFICATION

With bentonite and low temperatures.

TECHNICAL INFORMATION

Alcohol: 12.5% VOL Total acidity: 6.1 G/L PH: 3.30

Residual sugar: 2.0 G/L

PRODUCTION

8000 bottles

TASTING NOTES

The sight offers a pale rose color with delicate salmon-pink hints.

Complex nose with floral aromas, orange blossom and rose petals.

Fresh, fruity and balanced with mouthwatering acidity

WINEMAKER

Lic. Leonardo Puppato



FAMILIA SCHROEDER – PATAGONIA - ARGENTINA

info@familiaschroeder.com / [www.familiaschroeder.com](http://www.familiaschroeder.com/)