

Type:

Brand: Nahuel
Vintage: 2006

Vineyard:

Varietal: Pinot Noir 100%
Region: Valle de UCO – Mendoza Argentina
Geographic Location: San Carlos – 1475 Meters over sea level
Type: Single Vineyard
Age: 38 Years
Production: 4.5 Tons per acre.
Soil: Semi desert, ph 4.7
Plants: Traditional Line – Controlled Irrigation

Analytical Data:

Alcohol: 13.3% BY VOL
Total Acidity: 5.25 Grams.
Volatile Acidity: 0.41 Grams.
Sugar: 2.85 Grams
Ph. 3.74

Production Notes:

Maceration: 48 Hours under control temperature 18 degrees Celsius
Fermentation: 3 weeks on standard Vase
Oak: 3 months on first use & 6 months on third use

Sensorial Analysis:

Color: Intense Ruby
Nose:

- Fruit: cherry, strawberry, raspberry
- Floral: violet, rose petal
- Oak (light): vanilla, coconut, sweet wood, chocolate

Tasting Notes

Nahuel Pinot presents an intense ruby color and a nose of cherries, violets, and vanilla. This old world styled pinot has a smooth entry, classic pinot fruit, and intense tannins that fade to the finish. Pair with duck, turkey, and other white meats.

