

GatoNegro

ADORED EVERYWHERE



PINOT NOIR 2016

- **GRAPE VARIETY**
100% Pinot Noir

- **ORIGIN**
Central Valley

- **HARVEST**
Middle of March, brix 23-24.

- **VINIFICATION**
Pre-fermentation maceration of two days to extract color and flavor precursors typical of this variety. Fermentation conducted at temperatures lower than 25 °C. Three to four pumpovers daily to ensure good extraction of flavor. Then wine is quickly separated from the skins. The malolactic fermentation takes place on lightly toasted or not toasted wood, in order to highlight the fruity part and increase the mouthfeel of the wine.



- **NOTES FROM THE WINEMAKER**



Ruby-red low intensity color.



Small red fruits are present such as ripe cherry and raspberry.



Fresh wine, fruit, good acidity and soft tannins.

- **ANALYSIS**

| | |
|----|---------|
| A° | 13,5 % |
| TA | 4,8 g/L |
| pH | 3,55 |
| RS | 2,5 g/L |

- **PAIRING**

Ideal to pair with game birds, soft cheeses and pastas.



Best served at:
54-57 °F