



Ultra Pinot Noir

WINEMAKING

With yields limited to 6,000 to 8,000 kg per hectare, the same as those of the Grands Crus terroirs in Burgundy, this Pinot Noir achieves a very high concentration and aromatic intensity. This is highlighted in the tasting of the berries by enologists, along with the analysis of the skin, pulp and seeds. The optimal harvest date is then chosen based on these parameters. At harvest, only selected bunches continue on to the winery, where they undergo a second selection. The berries cold macerate in a tank for 4 days to extract the color and aromas, and then selected yeasts are added for fermentation at a temperature of 20 to 24°C (68 - 75°F). At the end of fermentation another maceration takes place.

SERVICE AND CONSUMPTION

Can be enjoyed at a temperature of 14 - 16°C (57 - 61°F), accompanying Mediterranean cuisine such as paella or Uruguayan cuisine such as stued pork and steak. It can also be enjoyed chilled (5 - 8°C/41 - 47°F) with a salad.



TASTING NOTES

Has a bright color with medium intense shades of red. The nose is characterized by intense fruit reminiscent of cherry and aromas of undergrowth. Subtle mineral and spice notes are felt in the second attack. The palate is round with intense red fruits, and pronounced, velvety tannins. The finish is persistent.