BODEGA ATAMISQUE
TUPUNGATO-VALLE DE UCO

SERBAL PINOT NOIR

TECHNICAL INFORMATION

Grape variety :	100% Pinot Noir
Origin :	Finca Atamisque (San José, Dto Tupungato, Provincia de Mendoza)
Alcohol content :	13,00% by vol
Acidity :	5,3 g/l (in tartaric acid)

VINEYARDS (777 Clone)

Altitude :	4.300 feet asl
Training system :	double guyot
Soil :	alluvial soil with a rock foundation and top layers of sand-textured earth.
Irrigation :	drip irrigation system
Hectare yield :	70 qq/ha - 7000 kg/ha
Harvest :	end of March, picked by hand in 18 kg

PRODUCTION

Selection :	double (bunches / berries)
Flow :	by gravity (without using pumps)
Cold maceration :	5 days at 6°C
Fermentation :	14 days at 22°C in temperature controlled stainless steel tanks
Post maceration period :	4 days in contact
Malolactic fermentation :	100% in stainless steel tanks (natural)
Ageing potential :	4 years

Colour :	Brilliant red ruby.
Aroma :	Delicate cherry notes.
Mouth :	Smooth, delicate and velvety tannins.