



Winemaker: Lucas Amoretti.

Varietal Composition: Pinot Noir.

Grapes: From Alto Gualtallary, Valle de Uco (1.350 m.a.s.l., calcareous and alluvional soils).

Vineyards: 20 years old.

Harvest: Performed manually, in plastic boxes of 17 kg of capacity.

Selection: Manual selection of cluster.

Maceration: Direct press.

Alcoholic Fermentation: With selected yeasts during 30 days in stainless steel tanks at a controlled temperature of 14 celsius.

Malolactic Fermentation: No.

Estate Grown and Bottled.

Analytic Data:

Alcohol: 13.5%

PH: 3.2

Total Acidity: 5.89 g/l.

TASTING NOTES:

Renacer pinot noir rose 2018 is pale pink, bright and luminous. The nose has aromas of wild flowers and berries. In the mouth offers a great balance between acidity, soft tannins and fresh fruit.

Food pairing: Ideal to pair with seafood, different types of cheeses and salads.