



EL CAPRICHINO
winery

EL CAPRICHINO PINOT NOIR

Art Collection

Brand	El Capricho Pinot Noir
Grapes	Pinot Noir
Origin	El Carmen - Durazno - Uruguay
Vintage	2017
Soil	Sandstone and stony with good permeability.
Conduction	Medium trellis
Irrigation	Natural
Vinification	<p>Pinot Noir is a grape with regular and balanced production in our terroir. It is harvested at the end of January at a medium ripness point, in order to preserve the primary aromas of the variety. The grapes are transported delicately in boxes of 16 kg, to maintain their integrity. They are dumped in a selection table and then they enter to the destemmer - crusher. After they are sent to the fermentation tank with a controlled temperature of 23 ° C. Finally we made a post-maceration of 7 days, where the malolactic fermentation happens. The wine finally rests throughout the winter. Limited edition of 1000 bottles.</p>
Aging	without oak
Alcohol	12,5% alc. Vol
Total acidity	4,3 g/l.
Residual sugar	2 g/l.
Tasting notes	<p>Red wine with a limpid and bright red ruby color. Delicate notes of fresh red fruit in nose, reminiscent of cherry and raspberry. The palate is fresh, with a balanced acidity and an elegant medium body. Delicate passage in the mouth, with a juicy finish.</p>
Winemaker	Javier Alegresa

