

PINOT NOIR

Lo Abarca Hills Vineyard

	<p><u>2007</u></p>	 100% Pinot Noir	<p><u>Terroir</u></p> <ul style="list-style-type: none"> ✓ Red volcanic clay, calcareous ✓ Sun exposure: EW, NS ✓ Altitude: 80m, 100m, 120m
	 14,5%  Moderately dark color with a bright red rim (bodes well for all ageing)  Dark fruit aroma with some mulberry, ollalieberry and black cherry tones in the main picture framed solidly by an envelope of black truffles and forest floor  Dark fruits and rich textural, almost mocha, flavours enveloping a core of firm acid and solid, but broad and spreading tannins  Fish, white meats, wild, pastas, salads and risotto	<p><u>Awards</u></p> <p>Best Pinot Noir in the World 2007:</p> <ul style="list-style-type: none"> ✓ Mundial du Pinot Suiza – 94pts (04) <p>Wine Advocate, Robert Parker: 92pts (04, 06) Wine Spectator: 90pts (09) Food & Wine: 30 top pinot noirs (04) Wine News: 94pts (04) International Wine Cellar: 90+pts (04) Decanter: 5 stars (04) Vinos & Mas: Gold medal (06) Descorchados: 91pts (04)</p>	
<p><u>Technical Analysis</u></p> <ul style="list-style-type: none"> ✓ pH: 3,42 ✓ Total Acidity: 5,87g/l ✓ Residual Sugar: 2,7g/l 		<p><u>General Characteristics</u></p> <ul style="list-style-type: none"> ✓ Handpicked during the last week of March and first week of April ✓ Cold pre-fermentation maceration ✓ 100 barrel fermentation, 60% new French oak for 14 months ✓ Unfiltered. 	