



Pinot Noir

© CORTIJO LOS AGUILARES

2020 HAS BEEN MARKED BY IMPORTANT SPRING RAINS (WITH MORE THAN 200MM) AND PRECIPITATION UNTIL BEGINNING OF JUNE. THIS REDUCED THE HYDRIC STRESS AND THE GRAPES ENJOYED A SLOW RIPENING PROCESS. THE WARM AND DRY SUMMER, (AVERAGE MAXIMUM TEMPERATURE OF 31.6° C) MAINTAINED THE GRAPES IN PERFECT HEALTH CONDITIONS, SHOWING GREAT QUALITY.

Vineyard

VINTAGE

2020

GRAPE VARIETY

100% Pinot Noir

ALCOHOL

13,5%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Certified organic, manual work

HARVEST

Hand-picked in small cases of 10 kg, grapes picked at two different dates in order to get a balanced maturity

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table with 5 people

Partially de-stemmed, grape must transferred by gravity to the tank

FERMENTATION

- Alcoholic fermentation with controlled temperature (25°C)
- Malolactic fermentation in oak barrels and one ovoid concrete tank

AGEING

8 months in French oak barrels (225 and 300 litres) and in one ovoid concrete tank (1600 litres)

Tasting Notes

COLOR

Bright light cherry with purple hues.

AROMA

Pinot Noir has an intense varietal expression with ripe and complex flavors of red fruits and subtle floral notes.

MOUTH

In the mouth, the wine is complex with smooth and elegant tannins and a long finish. The extraordinary level of acidity is auguring a long life in the bottle, yet is ready to drink now.


CORTIJO
LOS AGUILARES

DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



13,5% Vol.
75cl.