

2020

CIGAR BOX PINOT NOIR

Region Leyda Valley	Soil Clay sandy soils with red granite	Elevation	Alcohol 13.5%
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Vineyard Traditional VSP trellis system on a double guyot, with a average yield of 6 tons/hectar.

Grape Varieties 100% Pinot Noir

Vinification In the cellar we do cold maceration for 7 to 10 days and then ferment at temperatures of 20 to 25 °C for 15 days, gentle extractions. 100% of the malolactic fermentation is carried out in stainless steel tanks and part of the wine is in contact with wood, mainly American oak.

Aging Part of the wine ages in contact with American oak.

Tasting Notes It is a wine with a purplish red color of medium intensity, with notes of raspberry, cherry and flowers, combined with the sweetness of vanilla and caramel provided by the French Oak. It is a silky and very balanced wine, with a lot of juiciness and fresh acidity that make it very easy to drink.

Reviews 2021 Vintage
James Suckling: 90 Points

2019 Vintage
James Suckling: 90 Points



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