

Miras Crianza Pinot Noir 2013

Viticulture:

- Region: Patagonia, Argentina.
- Province: Río Negro.
- Sub-Region: General Roca.
- Locality: Guérico.
- Variety: 100% Pinot Noir.
- Year of planting: 1976.
- Yield: 7,500 kg/ha.
- Harvest: Manual in boxes of 12 kg.

Vinification and Aging:

- Red wine fermented in barrels.
- Maceration: 28 days.
- Fermentation temperature: <25 ° C.
- Malolactic fermentation: complete.
- Aging: 100% of the wine is aged for 12 months in French and American oak barrels.
- Clarification: with fresh egg albumin.
- Bottling: Unfiltered.
- Number of Bottles: 1,200.
- Aging in bottle: 6 months minimum in the warehouse before shipment to market.
- Cellaring Potential: 6 or more years.

Analytical Data:

- Alcohol: 14.0 v/v.
- Residual Sugar: 1.75 g/l.
- Total Acidity: 5.40 g/l.
- pH: 3.6.

Tasting Notes:

Ruby red colour. Aroma of ripe fruits with traces of vanilla. On the palate, excellent structure and persistence, soft tannins and refined notes of toasted oak.

Awards:

- [90 points – James Suckling](#)
- [91 points – Tim Atkin MW](#) (2015 vintage; p. 92/148 on the linked PDF Report)

