

Miras Jovem Pinot Noir 2016

Viticulture:

- Region: Patagonia, Argentina.
- Province: Río Negro.
- Sub-Region: General Roca.
- Locality: Campo Grande.
- Variety: Pinot Noir.
- Year of planting: Not specified.
- Yield: 9,000 kg/ha.
- Harvest: Manual in boxes of 20 kg.

Vinification and Aging:

- Red Wine made with the technique of traditional fermentation with délestage.
- 24 days of maceration.
- Fermentation temperature: <25 ° C.
- Malolactic fermentation: complete.
- Clarification: with fresh egg albumin.
- Unfiltered Bottling.
- Number of Bottles: 8,000.
- Aging in bottle: 4 months minimum at the winery before shipment to market.
- Cellaring Potential: 3 or more years.

Analytical Data:

- Alcohol: 13.0 v/v.
- Residual Sugar: 1.98 g/l.
- Total Acidity: 5.62 g/l.
- pH: 3.6.

Tasting Notes:

Translucent ruby/violet colour. Aroma of red fruits, delicate floral notes, mint, a hint of vanilla, and a touch of coffee. On the palate, it has excellent acidity, with lively tannins and a long and fruity finish.

Awards:

- [90 points – Tim Atkin MW](#) (p. 105/172, Argentina 2017 Special Report)

