

PÁGINA

PINOT NOIR | DOC ÓBIDOS| 2019

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: made from our finest grape 100% *Pinot Noir*.

Soils: limestone-clay.

Vineyards: our vines were cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

Grapes: the grape *Pinot Noir* was harvested from "*Vinha Todo-o-Mundo*" vineyards, with 0,54 ha, planted in 2012, and with a North-South (N-S) solar exposure, and from "*Vinha Celestina*", planted in 2014, with 1,49 ha and a E-W (East-West) solar exposure.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative maceration.

Finishing & Staging: 10 months in French oak barrels *Séguin Moreau*. Bottling, labeling and finishing performed in our cellar.

Tasting notes: open ruby colored wine with cherry hue, defined aromas of red fruits, raspberry and strawberry, with some fresh notes of eucalyptus and slight vegetable. In the mouth it is incisive and balanced, with a mineral profile and enormous freshness, very noted acidity, with matured and elegant tannins, fresh, mineral finish and with excellent harmony.

Total acidity: 6,66 gr/L PH: 3,42 Total sugar: 0,7 gr/L Alcohol: 13%

To serve: 15°C - 18°C