

PÁGINA

PINOT NOIR | DOC ÓBIDOS| 2020

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



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

Soils: limestone-clay.

Vineyards: 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 do Bem-Amado", 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. 10 months in French oak barrels *Séguin Moreau*. Bottling, labeling and finishing performed in our cellar.

Tasting notes: open ruby colored wine, aromas of small red berries, with some hints of China ink and a very slight note of aging wood. In the mouth it is elegant and with excellent freshness, well-calibrated acidity and lively but elegant tannins, it finishes fresh, harmonious and with excellent balance.

Total acidity: 5,59 gr/L PH: 3,47 Total sugar: <0,6 gr/L Alcohol: 12,5%

To serve: 15°C - 18°C