



# WAPISA



## WAPISA PINOT NOIR 2017



### **VARIETIES**

100 % Pinot Noir.

### **REGION**

Los Acantilados Estate, San Javier, Atlantic Patagonia, Río Negro.

### **VINEYARDS**

#### LOS ACANTILADOS ESTATE

**ALTITUDE:** 328 feet (100 metros) above sea level.

**FEATURES:** It is a very close area to the Atlantic Ocean, giving a special tipicity to its wines, with intense spicy notes, good color and structure.

### **FERMENTATION**

Cold pre-maceration takes place at 0°C for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 days at 26°C. 100% malolactic fermentation.

### **AGING**

8 months in oak barrels.

### **NOTAS DE CATA**

Red bright rubi color. Aromas of strawberries and fresh raspberries, with notes of rose petals and cherries. On the palate is fresh and delicate, with firm tannins of silky texture.

### **TECHNICAL INFORMATION**

Alcohol 13.80 %

Total Acidity 5.75 g/l

pH 3.60

Residual Sugar 2.0 g/l