



# Pinot Noir

© CORTIJO LOS AGUILARES

2022 WAS A DRY VINTAGE, WITH LITTLE RAINFALL, SO THE HARVEST WAS LESS ABUNDANT THAN IN OTHER YEARS. SO, WE HAD TO WORK VERY HARD IN THE VINEYARD TO ACHIEVE THE DESIRED BALANCE.

## Vineyard

### GRAPE VARIETY

100% Pinot Noir

### ALCOHOL

13,5%

### ALTITUDE

900 metres

### SOIL

Clay-Calcareous

### DENSITY

5000 vines/ha.

### YIELD

5000 kg/ha.

### VITICULTURE

Certified organic, manual work

### HARVEST

Hand-picked in small cases of 10 kg, grapes picked at two different dates in order to get a balanced maturity

## Winemaking

### COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

### GRAPE SELECTION

Hand-sorted on a selection table with 5 people

Partially de-stemmed, grape must transferred by gravity to the tank

### FERMENTATION

- Alcoholic fermentation with controlled temperature (25°C)
- Malolactic fermentation in oak barrels and one ovoid concrete tank

### AGEING

8 months in French oak barrels (225 and 300 litres) and in one ovoid concrete tank (1600 litres)

## Tasting Notes

### COLOR

Pale red with a violet rim.

### AROMA

Very floral nose (violets) and fresh red fruit. Subtle, integrated oak, notes of spices and aromatic herbs.

### MOUTH

On the palate, the wine is fresh and lively, with a smooth passage and a long finish. Surprisingly good acidity.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA  
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.  
29400 RONDA, MÁLAGA. ANDALUCÍA  
PRODUCT OF SPAIN



13,5% Vol.  
75cl.