**Vintage:** 2020

**Varietal:** 100% Pinot Noir

**Vineyards:** Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

**Winemaking:** Early morning manual harvest during the second and third week of February. Full cluster press to maximize aroma extraction followed by a 5-day cold maceration at 6°C. Fermentation at a maximum temperature of 13°C for 30 days.

**Information:**
- Alcohol: 13.1 %
- Residual Sugar: 1.29 g/l
- Acidity: 6 g/l
- pH: 3.43

**Tasting Notes:**
Pale and pretty crystal clear pink. Strawberries and red berries aromas with orange zest and floral notes. Lively with creamy mid palate and lively acidity.

**Pairing:**
Appetizers and tuna dishes.
Serve at 10°C.