



CLUNIA

Pinot Noir

VARIETIES

100% Pinot Noir

ORIGIN

The Pinot Noir grape variety adapts well to cold climates. This is the reason why we resolved to plant it at our estate in Coruña del Conde (Burgos, North Spain). Our vineyards are sited between 920 and 1,000 metres above the sea level. This provides for a temperature difference between day and night of over 20°C which, as long as the production is kept low, makes up for outstanding conditions for the growing of the Pinot Noir. These weather conditions allow a slow unfolding and preservation of the Pinot Noir's aromatic character, which adds freshness and finesse to the wine. On the other hand, the long hours of exposure to the sun in Summer make it possible for the tannins to fully ripe and give a soft and supple palate.

WINEMAKING AND AGEING

The harvest is made by hand and the grapes are selected three times in order to assure fully healthy, high quality fruit. Very low-temperature pre-fermentative maceration for a subtle extraction of aromas. Fermentation with native yeasts selected on our vineyards which accentuates the mark of terroir on the fruit and therefore, in the final wines. Fermentation in small stainless steel tanks at 22°C. Malolactic fermentation in small oak barrels. Aged in French oak barrels for seven months.

COLOUR

Bright ruby red colour with purple reflexes.

BOUQUET

Intense and fresh notes of wild strawberries, raspberries and cherries. The short ageing in oak barrels confers complexity and subtle hints of spices and toffee, though the Pinot Noir fruit remains as the main feature.

PALATE

Fresh, soft, elegant. Flavours of red fruits prevail in an unctuous and intense aftertaste.

