



# SAURUS

*Pinot Noir Tardío*

## **HARVEST DATE**

End of April 2008

## **VARIETAL COMPOSITION**

100% Pinot Noir

## **YIELD**

7 tons / hectare - 3000 liters of juice were obtained

## **HARVEST**

Manual in 18 Kgs boxes. When harvesting, the grape was dehydrated (as a raisin) and concentrated.

## **WINEMAKING**

As any other traditional wine, juice together with seeds and skins. Enzymes and bayanus yeasts were added for the alcoholic fermentation, realized in small open tanks at low temperatures during 15 days with submerged cap.

7 days maceration to let the natural alcohol to extract glycerin and tannins.

## **AGEING**

In stainless steel tanks during 12 months at low temperatures.

## **CLARIFICATION**

Natural: cold and time.

**ALCOHOL:** 16 %Vol

**TOTAL ACIDITY:** 6.70 G/L

**PH:** 3,7

**RESIDUAL SUGAR:** 67 G/L

## **PRODUCTION**

5.800 bottles

## **TASTING NOTES**

The sight shows a typical soft red Pinot Noir color with orange hints due to the over ripening.

In the glass is a heavy wine that creates persistent tears.

To the nose, volatile and mineral aromas melt with some honey, ripen fruit, mandarin liquor and pollen scents. It is very complex. Different sensations appear once in the glass.

Sweet and velvety mouthfeeling. The natural acidity makes it fresh and persistent. Balanced wine with sweet tannins provided by the contact with the seeds.

Ideal to drink cool, after the meals.

## **WINEMAKER**

Lic. Leonardo Puppato

