



SIESTA

EN EL TAHUANTINSUYU

Pinot Noir 2012



PRODUCTION AREA: Gualtallary, Tupungato, Mendoza

ELEVATION OF THE VINEYARDS: 3,937 feet

HARVEST TIME: First two weeks of March

TYPE OF MACERATION: Pre-fermentation cold maceration

TOTAL TIME OF MACERATION: 11 days

TEMPERATURE OF FERMENTATION: Between 75-79 °F

TIME IN OAK: 8 months

TYPE OF OAK: 80% French – 20% American
(30% new, 60% 2nd and 3rd use)

ALCOHOL: 13.9 % by volume

RESIDUAL SUGAR: 2.87 g/l

pH: 3.75

