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RED WINES

WHITE WINES

SPARKLING WINE

RESERVE

VARIETALS

LATE HARVEST

Las Perdices Malbec

Las Perdices Cabernet Sauvignon

Las Perdices Syrah/Viognier

Las Perdices - Reserva Pinot Noir



VARIETAL COMPOSITION

100% Pinot Noir

From Luján de Cuyo

TASTING NOTES

Ruby red color with violet highlights. Aromas of red and black fruits like cherry, strawberry, raspberry, morello cherry and red currant, tinged with elegant oak notes. On the palate it is delicate and smooth, with notes of strawberry and other red fruits. The oak adds notes of vanilla and smokiness. Smooth, well-balanced tannins.

Perfect with game dishes, white meats, pastas with cream sauce and fish.

RECOMMENDED SERVING TEMPERATURE

16 -18° C (60 - 64 °F)

ALCOHOL

14%

RIPENING

Second two weeks of March

HARVEST

Manual in 17 kg boxes (37 lbs)

YIELD

8,000 Kg/Ha (7,200 lbs/acre)

VINIFICATION

Prefermentative cold maceration for 7 days at 6 - 8° C (42-46 °F) . Selected yeasts used. Alcoholic fermentation for 10 days with temperature controlled between 22 - 24° C (74-78° F). Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 7 days