

PINOT NOIR
2011
CORCOVA RESERVE
D.O.C. Mehedinți Corcova

Grapes: Pinot Noir 100%.

Alcohol: 13.2%.

Acidity: 4.08 gr/l

Residual sugar: 1.92 gr/l

Origin of grapes: Jirovel Farm, Jirov Village,
Corcova Commune, Mehedinți County

Land Type: Brown luvisol

Exposure: Southern

Altitude: 250-300 m

Density of plantation: 5.555 plants / hectare

Harvesting period: September 2011

Fermentation: Maceration and fermentation
at a controlled temperature

Maturation: In oak barrels for 12 months

Serving temperature: 17-18°C

Colour: Pale Ruby

Tasting Notes: Expressive and pleasant with fruity aromas
of pomegranate and spices. The mouth is complex and rich with soft tannins.
The oak influence is discreet with hints of delicate vanilla.

Recommended to open the bottle half an hour before serving or decant.

Recommended dishes: Red meats, cheeses and spicy dishes

