



ECCENTRIC



100% PINOT NOIR

Vintage 2023

VINEYARDS

Agrelo and Maipú

WINEMAKING

Hand harvest in bins or mechanical harvest in hoppers. Destemming. Maceration and fermentation in stainless steel tanks for 10 days at 24°-26°C. Natural malolactic fermentation. Aged in contact with oak for 6 months. Stabilization. Filtration and bottling.

TASTING NOTES

This Merlot shows an intense red color, with aromas of fresh red fruits, cherry, and quince jam. On the palate, soft tannins. Sweet, juicy, and smooth.

INFORMATION

Alcohol: 13,3% Alc./vol.
Residual sugar: 10 g/l.
Total acidity: 5.7 g/l.
pH: 3.5

SRP: USD 9.99