

2023

CIGAR BOX PINOT NOIR

Region
Leyda Valley

Soil
Clay sandy soils
with red granite

Elevation

Alcohol
13.5%

Vineyard Traditional VSP trellis system on a double guyot, with a average yield of 6 tons/hectar.

Grape Varieties 100% Pinot Noir

Vinification In the cellar we do cold maceration for 7 to 10 days and then ferment at temperatures of 20 to 25 °C for 15 days, gentle extractions. 100% of the malolactic fermentation is carried out in stainless steel tanks and part of the wine is in contact with wood, mainly American oak.

Aging Part of the wine ages in contact with American oak.

Tasting Notes Violaceous red wine of medium intensity, with notes of raspberry, cherry and flowers, combined with the sweetness of vanilla and caramel provided by the French Oak. It is a silky and very balanced wine, very juicy and with a fresh acidity, a combination that achieves a wine that is very easy to drink

Reviews 2021 Vintage
James Suckling: 90 Points

2019 Vintage
James Suckling: 90 Points



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