



Saltimbanco Pinot Noir 2013

- Variety: 100% pinot noir
- Location: El Peral – Tupungato, valle de Uco (Mendoza - Argentina)
- Altitude: 1200 msnm
- Weather influence: The plantation is located on the hill of the Andes a continental influence in terms of wind. The year was not particularly warm, but very dry. Difference between temperature day – night are very large.
- Harvest: Manual harvest, from plantation following organic guidelines (non certified).
- Date of plantation: 1970
- Vine training system: Double spurred cordon
- Plant density: 4000 plants/ha
- Yield/plant: 1 kg
- Terroir: Calcar clay/marl with significant presence of gravel
- Vinification: Fermentation and maceration of 50% of the grapes in stainless steel tank, the other 50% of the grapes were kept complete. After wards pressed an passed to new French oak barrels to achieve the the rest of the vinification, including malolactic fermentation. After 12 months bottled, to further ripe in the bottle for another 12 months.
- Fermentation temperature: between 22-28 °C
- Alcohol: 13.5% vol.
- Production: 1100 bottles
- Winemaker: Giuseppe Franceschini

