



Pinot Noir

© CORTIJO LOS AGUILARES

THE WINTER, ONE OF THE RAINIEST THE REGION HAD SEEN IN YEARS WITH AROUND 1000MM OF WATER, ALONG WITH A SOFT SUMMER (MAX. AVERAGE TEMPERATURE 29.5°C) HAVE CHARACTERIZED 2018 AS A FRESH AND WELL-BALANCED VINTAGE. THESE PERFECT CONDITIONS ALLOWED THE PINOT NOIR TO HAVE A SLOW RIPENING PROCESS IN PERFECT SANITARY CONDITIONS AND WITHOUT ANY HYDRIC STRESS, MAKING OF 2018 AN INCREDIBLE VINTAGE.

Vineyard

VINTAGE

2018

GRAPE VARIETY

100% Pinot Noir

ALCOHOL

13%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Hand-picked in small cases of 10 kg, grapes picked at two different dates in order to get a balanced maturity

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table with 5 people

Partially de-stemmed, grape must transferred by gravity to the tank

FERMENTATION

- Cold maceration and alcoholic fermentation at controlled temperature (25°C)
- Malolactic fermentation in oak barrels and ovoid concrete tank

AGEING

8 months in French oak barrels (300 and 500 litres) and in one ovoid concrete tank (1600 litres)

Tasting Notes

COLOR

Bright cherry with garnet edge.

AROMA

This vintage has a higher concentration of floral tones than previous versions, with a very complete and mature bouquet.

MOUTH

In the mouth, the wine is complex with subtle and elegant tannins and a long finish. The extraordinary level of acidity is auguring a long life in the bottle, yet is ready to drink now.

Three times winner of the Gold Medal (2010 and 2018) and the Great Gold Medal (2008) at the Mundial des Pinots held annually in Sierre, Switzerland. This - very unusual for the Spanish version of this variety - positions the wine at the highest international level.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



13% Vol.
75cl.