

CAMINO DE LOS 7 LAGOS

“Pinot Noir”



TECHNICAL NOTES

Alcohol: 13.7%.
Total Acidity: 4.72 gr/lt.
Sugar: 2.35 gr/lt.
pH: 3.8.

WINE MAKING PROCESS

Maceration: 22 days.
Malolactic Fermentation: 100%.
Ageing: 6 months (French & American oak barrels).
Bottled: Sep 2009

TASTING NOTES

Color: Brilliant ruby red.
Aroma: Fruity, with notes of cherries, strawberries, and reminiscent of vanilla and coconut.
Taste: Soft in the palate. Very fruity, gentle tannins. Silky and balanced. Long finish.
palate the wine is fruity, balanced.

AGING POTENTIAL

3 years.

SUGGESTED SERVING TEMPERATURE

Between 60 F and 64 F.

7L Camino de los
Lagos


Global Wines

Wine importer & distributor

1340 STIRLING RD#6B

DANIA BEACH, FL 33004.

T.954.921.8024 / F.954.921.8028

www.globalwinesllc.com