ANETO

ANETO

PINOT NOIR

REGION
Douro, Barrô

VINEYARD
Vineyards situated in Barrô, mostly granitic and very poor fertility.

CLIMATE
Transitional microclimate between Atlantic and Mediterranean. Winters can be cold and summers very hot.

GRAPE VARIETIES
100% Pinot Noir

VINIFICATION
Hand harvested on the 1st week of September. Grapes collected into cases of 15 Kg and then selected in a belt table. Fermentation in new oak. Aging in used oak barrels for one year. Usually bottled 20 months after harvest.

WINE ANALYSES
Alcohol: 15,5% vol
Total Acidity: 5,5g/dm3
PH: 3,3

TASTING NOTES
Ruby bright colour. Complex. Lovely and spicy flavour with floral aromas. Good volume in mouth, with some minerality and crispy acidity.

GASTRONOMY & SERVICE
Fat fish and white meat. Serve at 15ºC

PRODUCTION
3 000 bottles

PACKAGING
Bottles/case: 6x75 cl
Cases per pallet: 100
Case gross weight: 8 Kg
Case dimension: 310x240x160

www.spreadthewine.pt

Av. VillaGarcia de Arosa, 1062 2ºDt
4450-300 Matosinhos – Portugal
ana.pereira@spreadthewine.pt
+351 966 475 799

twitter.com/spreadthewine
facebook.com/spreadthewine.pt