



**NINFA ESCOLHA PINOT NOIR 2013**  
**DOC DO TEJO**

***TERROIR***

Vineyards are planted on mineral rich chalky-clay soils. The Mediterranean climate is influenced by the Atlantic Sea which provides a significant diurnal daily temperature range. South-facing slopes provide ideal exposure and drainage resulting in wines that are naturally balanced with concentrated flavors that age well over long periods.

***GRAPES***

100% Pinot Noir.

***VINIFICATION***

The grapes are carefully transported to the winery in 12Kg boxes, bunches were hand-sorted crushed and gravity fed into stainless tanks where maceration and fermentation took place at low temperatures for 10 days. The wine was aged in new French 225L barriques, for 10 months and bottled without filtration or stabilization. Deposits will result over time.

***BOTTLING***

March of 2015. 2633 Bottles.

***TASTING NOTES***

A complex Pinot Noir showing up-front red berry fruit with fresh herbs, earthy mushroom and pepper notes. Rich in texture yet delicate showing great balance, volume and length.

***CHEMICAL ANALYSIS***

Alcohol (%): 13,45

Total Acidity (g/l): 6,74

Batch: L0415PT



<b>Wine</b>	
Capacity	750 ml
EAN Code	5 606 823 001 313
Net Weight	0,75 kg
Gross Weight	1,325 kg
<b>Case</b>	
Units per Case	6
Width	23,7 cm
Height	14,7 cm
Length	30,1 cm
Volume	0,010 m <sup>3</sup>
ITF Code	25606823001317
Gross Weight	7,95 kg
<b>Palette</b>	
Euro palette	80 X 120 m
Cases per palette	99
Cases per layer	11
Layers per palette	9
Palette height	1,46 m