

Cap Sentit Pinot Noir

D.O. Catalunya | 2021

Grape varieties: 100% Pinot Noir

Harvest: early September

Winemaking:

This wine is made from Pinot Noir grapes grown and elaborated with the minimum intervention while allowing only a brief skin contact during fermentation.

- 5 days maceration with grape skins
- Fermentation at controlled temperature (16°C) in stainless steel tanks.
- Light press after the fermentation.
- Light fining.

Production: Approximately 7000 bottles (75cl.)

Analysis:

- 12,5% vol. Alcohol
- 5 g/l acid (tartaric)
- <1 g/l residual sugar

Tasting note:

Simply engaging, light in body, precise, delicate, and fresh.

Food pairing:

Grassy fish like grilled salmon or roasted chicken are perfect companions for this delicate wine.

