

NITIDA

HANDMADE IS AN ATTITUDE

PINOT NOIR 2023

CULTIVAR:	PINOT NOIR
VINTAGE:	2023
ALCOHOL:	14.00%
RESIDUAL SUGAR:	2.6G/L
TOTAL ACIDITY:	6.3G/L
PH:	3.56
PRODUCTION:	4 000 BOTTLES



TASTING NOTES

Earthy smells of forest floor and mushrooms set the tone for a leisurely stroll, softly crunching leaves underfoot. Strawberries and sour cherry coat your mouth while keeping in stride with the lightness of the wine. A Pinot Noir that ticks all the boxes, taking another sip will prolong the happiness just a little. This moreish masterpiece pairs impeccably well with an aged beef steak tartare.



WINEMAKER'S NOTES

Commonly known as the heart-break grape, Nitida's cooler climate suits this grape variety down to a T. Special care is taken to pick the grapes at optimal ripeness and sort them by hand. Longer fermentation, with regular pump-overs ensure gentle extraction of colour and flavour compounds.
Barrel fermented and aged for at least 10 months.

