

TRANSCENDENCE

PINOT NOIR LA ENCANTADA



Earthy cherries and dark berry skins on the nose with floral and herbal notes. Juicy with fine tannins and flavors of raspberry and rhubarb. Youthful and clean on the finish.

Color: Red

Grapes: 100% Pinot Noir

Soil: Clay loam

Aspect: South

Fermentation: Cold soaking in stainless steel, followed by adding of Assmanhausen yeast

Aging: 11 months in old French oak

Production: 1,800 bottles per year

Represented by Soilair Selection

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