



DOGMA GRAN RESERVA

Pinot Noir 100%

Casablanca Valley



Vineyards, Vinification and Aging

Training System: Traditional vertical trellis.

Pruning: Cane with 4 to 6 buds.

Yield: 7.500 Kg/Ha

Harvest: Handpicked during third week of April

Alcoholic Fermentation: Inoculation with select yeasts.

AF Temperature: 22°C to 24°C, 100% of MLF takes place in oak by inoculating lactic bacteria strains at the end of AF.

Pre - Fermentation: Three days AT 10°C

Aging: 100% of the wine is aged in French oak for 5 to 6 months.

Tasting Notes

Winemaker's Selection is the result of our very own interpretation of some of the most traditional Old World varieties. Most of all, it proves our commitment to make an impression with flavors and aromas, the strength of the fruit, a full and gentle mouthfeel, and smooth but full of character wines. Indulge yourself in this true selection we would like to share with you.

This Burgundy variety reinvents itself to produce this wine of a beautiful ruby red pale, fresh ripe strawberry aromas, light spices and hints of caramel and coffee. Sweet and delicate body.

Analysis

Alcohol: 14 %vol.

Residual sugar: 2.53 g/L

Total acidity: 5.10 g/L in C4H6O6

PH: 3.71

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 6

Gross weight per case: 8 kg.

Cases per pallet: 1,0 m x 1,2 m= 20x5=100 cases.