



# CAMPOLARGO PINOT NOIR

## 2016



### ORIGIN

**Type** Red Wine

**Classification** Bairrada DOC

**Harvest** 2016 | **Lot** L11/17

**Production volume** 1500 L

**Soil** Clay-limestone



### GRAPE VARIETIES

100% Pinot Noir



### ANALYTICAL CONTROL

**Álcohol** 12.5% vol.

**Sugar** 1.2 gr / dm<sup>3</sup>

**Total Ac.** 5.8g / dm<sup>3</sup>

**pH** 3.68



### PROCESS

**Vinification** we follow the old concept of winemaking: exclusive use of gravity in moving the grapes and wines and extration solely by manual or mechanical treading (robot-pigeur). This wine, after first fermentation went to French oak barrels, where it did the malolactic and rest for 12 months.

**Bottling** 1875 bottles 75cl

**Enologist** Raquel Carvalho/Carlos Campolargo

**EAN:** 5600392561247



### CHARACTERISTICS

**Color:** light ruby

**Bouquet:** Very fine, full of elegant fruit

**Taste:** faithful to the grape, with notes of mushrooms, moss with notes of cherry and raspberry

**Final Note:** Very well in the mouth, it has the fineness that is intended and a character that very closely approximates the reds of Burgundy. A beautiful specimen of the breed.



### GASTRONOMY

Good companion of game dishes.

**Service Temperature:** 15° – 18°C



### PRESERVATION

Storage or preservation conditions are very important if one wants to preserve the wine characteristics and guarantee a steady evolution over time.

The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature.

Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours.

The wine must furthermore be stored away from light and in a high relative humidity environment

Manuel dos Santos Campolargo Herdeiros

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