

# LOS MORROS PINOT NOIR 2019

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- 👁️ 👁️ Brilliant red cherry.
- 👃 Raspberries, mint, soft lime notes.
- 👄 Middle texture, fruity and juice at the end.

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| <b>VARIETAL</b>     | 100% Pinot Noir  |
| <b>VIÑEDO</b>       | Central Valley, Chile.   |
| <b>FERMENTACION</b> | Cold skins maceration for 10 days.<br>Fermentation in temperature-controlled stainless steel tanks during 15 days. |
| <b>CRIANZA</b>      | Stainless Steel on fine yeast.   |
| <b>ANALISIS</b>     |  |

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|----------------|------|---|
| Alcohol        | 12,5 | % vol   |
| Dry Extract    | 28,9 | g/l   |
| Residual Sugar | 4,5  | g/l   |
| Total Acidity  | 5,7  | g/l (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ) |
| pH             | 3,3  |   |



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The name LOS MORROS, or “the hills”, comes from the rolling hills of vineyards that run alongside winemaker Miguel Besoain’s family home in Maipo Valley. These vineyards continue south, through the Central Valley of Chile – from this special mountainous terroir, Miguel produces hand-crafted wines using only the highest quality grapes. Miguel’s winemaking style stems from his vast experience working throughout European wine regions producing expressive, young and playful wines with excellent varietal typicity.

LOS MORROS WINES  
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