

BODEGA
NORTON



• ALTURA •

VINTAGE

2018

VARIETY

Pinot Noir

APPELLATION

Gualtallary Vineyards

Valle de Uco – Mendoza – Argentina

VINEYARD

Height : 1600 mts (5249 ft) above sea level

Age : 10 years

Vine density : 4.500 vines/ha

Yield: 8 tns/ha (2,4 tns/acre)

Soil type. Sandy, calcaire and alluvial .

HARVEST

Optical selection of berries in 200kg/441lbs Bin

First week of march.

FERMENTATION

Cold maceration

3 days

Maceration and Fermentation

in Small concrete vats

20 C (68° F)

Malolactic Fermentation

100 % natural

AGEING

100 %, 10 months in concrete tanks

At least 3 months before release

WINEMAKER COMMENTS

This delicate Altura Pinot Noir displays a surprising slight ruby red color, granted by its youth, as well as details of a violet bouquet mixed with elegant scents of cherries. Its sweet tannins anticipate its elegant and typical varietal character.

DRINKABILITY

8 years

TECHNICAL INFORMATION

Alcohol :13 %

Total Acidity 5.80

PH 3.60

Reductive Sugar : 1.80

AWARDS

Tim Atkin 90 pts. 2017

James Suckling 90 pts. 2017

Descorchados 93 pts. 2017

DAVID BONOMI
Winemaker

MENDOZA - ARGENTINA

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