

FRONTERA

AFTER DARK



PINOT NOIR

- C E N T R A L V A L L E Y -



- **VARIETY** 100% Pinot Noir.
- **HARVEST** 60% hand-picked during March and April.
- **SOIL** Alluvial and colluvial.
- **AGING** In stainless steel tanks for at least 4 months.
- **COLOR** Bright ruby red.
- **NOSE** Fresh and fruity, with red notes like cherries and strawberries.
- **PALATE** Soft and rich, with a sweet and persistent aftertaste.
- **PAIRING** Pairs well with ripe cheeses, white meat poultry and grilled fish.
- **RESIDUAL SUGAR** 11,46 G/L
- **TOTAL ACIDITY** 4,69 G/L
- **ALCOHOL** 12,5%

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◀ MADE FOR THE NIGHT ▶