



# CASTILLO MONJARDIN



## PRODUCER PROFILE

Estate owned by: The Del Villar-Olano family  
 Winemaker: Victor del Villar Tolosa  
 Total acreage under vine: 500  
 Estate founded: 1988  
 Winery production: 1,200,000 Bottles  
 Region: DO Navarra  
 Country: Spain

## Pinot Noir El Cerezo 2014

### WINE DESCRIPTION

Made from 100% Pinot Noir, and harvested in October. The grapes are fermented in stainless steel tanks for ten days and later aged in French oak barrels for 9 months. One of the few Pinot Noir 's grown in Spain from "El Cerezo" vineyard that is 30 years old.

### TASTING NOTES

Deep black cherry in color with aromas of plum and black currants, the Castillo de Monjardin Pinot Noir has delicate flavors of matured black fruits. Silky, with a long, refined finish. On the palate is very elegant, well balanced with flavors of red berries. Aged for 9 months in oak barriques gives nice aromas of vanilla and toast tannins.

### FOOD PAIRING

This wine pairs excellently with salmon, sushi, risotto and chicken curry.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The El Cerezo vineyard
Vineyard size:	10 acres
Soil composition:	Clay and limestone
Training method:	Cordon Royal
Vines/acre:	800
Yield/acre:	2.4 tons
Exposure:	Northern/southern
Year vineyard planted:	1987
Harvest time:	October
First vintage of this wine:	1993
Bottles produced of this wine:	20,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	68-87 °F
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrel
Size of aging container:	300 L
Age of aging container:	2 years old
Type of oak:	French oak
Length of aging before bottling:	9 months
Length of bottle aging:	6 months

