
IMPERO

WINE DISTRIBUTORS



Reserve – Pinot Noir

St. Joris – Reserve – Pinot Noir

APPELLATION
Central Valley

VARIETAL COMPOSITION
Pinot Noir

ALCOHOL CONTENT
13.5% Alc. By Vol

WINEMAKING
Maceration for 14 – 16 days. Fermentation starts with active dry yeast (Bayanus) developing at 18°C to 20°C (64° to 68° Fahrenheit), with traditional pumping-over and punching. Wine aged over its lees in contact with French oak for 6 months.

TASTING NOTES
Juicy palate with sweet spices, red fruits and smoky notes in the finish.

FOOD PAIRING
Excellent with pork loin splashed with wine sauce.



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