



FRONTERA

PINOT NOIR

◦ C E N T R A L V A L L E Y ◦

An ideal companion for party snacks, crudités, white meats and grilled fish.



- **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 notes of red fruits like cherries and strawberries.
- **PALATE** Soft and rich, with a sweet and persistent aftertaste.

