

LA JARA

ORGANIC WINE

EXIMIA Family Selection



EXIMIA, meaning "extraordinary" in Latin, is the expression that we chose to describe the grapes used to create "La Jara Family Selection".

Each bunch is carefully selected so that they can express the true essence of the extraordinary grapes born in our organic vineyards.



ART. 701

PINOT NOIR

TECHNICAL SPECIFICATIONS

- **GRAPES:** 100% Pinot Noir
- **TRAINING METHOD:** Sylvoz
- **YIELD/HECTARE:** 50 - 60 q
- **PRODUCTION AREA:** Frattina (PN) - Friuli Venezia Giulia
- **BOTTLE AGEING:** 4 - 5 month
- **SERVING TEMPERATURE:** 14 - 16°C
- **SIZES:** 0,75L
- **BOXING FOR 0,75 L BOTTLES:** Cases of 6 bottles

ANALYTICAL DATA

- **ALCOHOL CONTENT:** 13% - 13.5% Alc./Vol.
- **TOTAL ACIDITY:** 5,83 g/L
- **RESIDUAL SUGAR:** 1,54 g/L

VINIFICATION AND AGEING

The Cabernet Sauvignon grapes are harvested between the end of September and the first half of October. Once they are received at the cellar, they are destemmed and soft-pressed to perform the alcoholic fermentation in a stainless steel vat at controlled temperature. Daily pump-overs are carried out, as well as a maceration on the skins that lasts for a few weeks. The drawing-off process follows, then the wine remains in a stainless steel tank for 3 - 4 more for refining before bottling.

TASTING NOTES

- **APPEARANCE:** Light ruby red.
- **BOUQUET:** Intense fruitiness, with notes of redcurrant, blueberry and marasca cherry.
- **FLAVOR:** Harmonious and mineral, with full-flavored aromas and spicy hints. Medium-bodied but persistent.
- **PAIRINGS:** Game, roasted and grilled meat, aged cheeses.