



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

The **Vines** are around fifty years old and are tended using integrated, eco-friendly techniques; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes.

This wine is made from the best plot of our Pinot Noir.

The **grapes** were hand-picked into shallow cases, they were sorted on a sorting table before being fully de-stemmed. The whole berries were then transferred to the vat in small stainless steel trollies so as not to over-manipulate the raw material. Once the berries were vatted, they underwent an 8-day cold pre-fermentation maceration at 10°C, with two pumpings of the juice over the cap per day, to extract colour and primary aromas. After 8 days, we warmed the vat to 18 to 20°C to kick start natural alcoholic fermentation. During this stage, we carried out two pumpings over per day at the beginning and middle of alcoholic fermentation, reducing to one a day at the end. Vatting lasted 18 days. Once fermentation had finished, we drew off the run off juice and de-vatted the fermented berries to a pneumatic press. At the end, the press juice and the run off juice were recombined. The finished wine was stored in a stainless steel vat for 15 days for it to clarify, giving us a limpid new wine. During the 14-month maturing **30% went into new barrels and 70% into barrels that had already held 1 to 2 wines**, racking, to stainless steel vats where the wine rested for 2 months, was protected from air. Last was a light filtration before bottling.

Color: garnet red, vermeil with bright reflections

Nose exclusively marked by red fruits accompanied by light notes of toasted wood..

The **palate** is generous, greedy and powerful. The tannins are soft and well coated.