



ABEJORRO
WINES

BLACK BOMBUS PINOT NOIR

COLOR: Bright red with orange highlights, characteristic of its evolution in barrels.

AROMA: Pure and clean, with notes of red fruits such as cherries and spices.

PALATE: Delicate and elegant. This wine shows intensity of fresh red fruits like cherries and raspberries. On the palate, it is light-bodied and balanced, with a minerality and structure that give shape to a wine with vivid tension and balanced texture. Long and pleasant aftertaste.

ANALYSIS:

- Alc: 14.2%
- pH: 3.6
- Res. Sugar: 1.8

WINEMAKER'S NOTES:

The grapes were hand-harvested early in the morning using bins. They were then de-stemmed and crushed, followed by a pre-fermentative maceration. Fermentation lasted 15 days in stainless steel tanks at temperatures between 25-29°C. Natural malolactic fermentation. Aging in French oak barrels for 12 months, followed by 6 months in the bottle. The result is a “handmade” wine that combines soft red fruits with an adjacent minerality and fine structure.