

# PINO BOTUNJAC

Pinot Noir

## CUVEE JICKIE



### Wine description:

**P**ino Botunjac" is made from 100% estate grown Pinot Noir. The use of wild yeasts gives the wine an added layer of complexity. The wine is gently handled without the use of pumps. No filtration is used; rather the wines are racked to clarify.

Ruby in color this wine has wonderful black raspberry and cherry fruit on the palate, great concentration; with earthy notes and ripe soft tannins leading to a long silky finish.

Best served with elegant meat dishes (veal, duck, game and beef) and dishes or sauces with mushrooms.

### Technical data:

Production: 330 cs  
Varietal: 100% Pinot Noir

### Vineyard

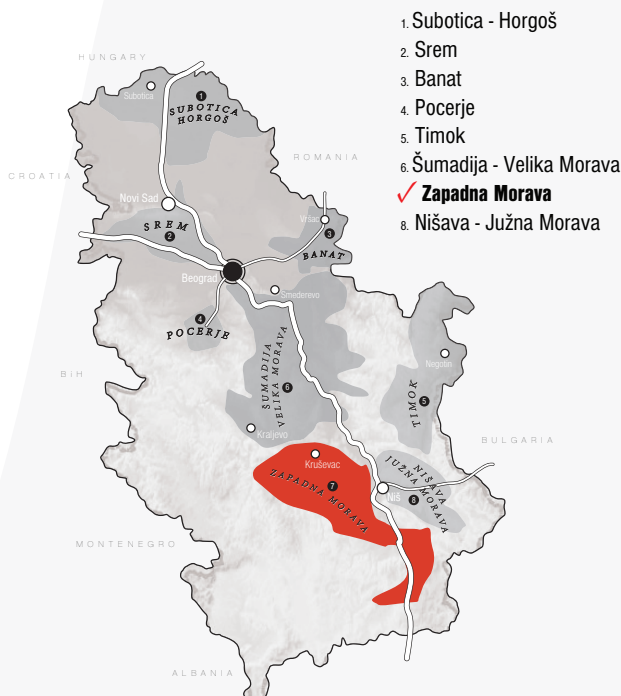
Acres: 3 acres  
Elevation: 850-950 ft  
Exposure: Southern  
Composition: Site of an ancient oak forest so there's a lot of organic matter in the top soil with a silicon, chalk and clay mixture subsoil

### Vinification

Winemaker: Kosta Botunjac & Zika Damjanovic  
Fermentation: Fermented in open top Wooden fermenters with the cap being broken up and submerged manually  
Yeasts: Wild Yeasts

### Maturation

Barrels: Old 1,000 liter Serbian Oak barrels  
Period: 18-24 months  
Wine purification: Racking, no fining or filtering



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