



Pinot Noir

Type Still, dry, red wine

Grape Variety 100% Pinot Noir

Age of the vines 11 years old

Vintage 2023

Total Production 600 Bottles



SOURCING, VINEYARD AND

The Vineyards have been planted back in 2012 on a hill named “Fitra” at 900m altitude from the Mediterranean, in the village of Aoura. The vines are carefully controlled to carry up to 8 grape clusters only. At Aurora we practice dry farming and eco-conscious vine growing; all of our fertilizers and pest control practices are ecofriendly / organic and do not cause any harm to the environment.

These Pinot grapes are carefully handpicked harvested at the end of August then de-stemmed and fermented at low temperatures in stainless steel tanks until initial fermentation is complete. Finally they are aged in French oak barrels for 6 months. All lab products used at the winery are organic, including the yeasts used for fermentation.



TASTING NOTES

This Pinot Noir has a light nose with typical black and red berries. The palate is light to medium bodied with a high acidity and medium tannins. This wine has complex flavors, primarily raspberry and strawberry followed by earthy notes like mushroom and dried herbs.



TECHNICAL

Total Alcoholic Strength 13.5%

Total Acidity N/A yet

Total Sulfur dioxide N/A yet



SERVING SUGGESTIONS

Temperature 16 degrees Celsius

Food pairing Pairs well with meats such as pork, filet mignon, and game dishes. Stews, wild mushrooms, and root vegetables. Some classics include Beef Bourguignon or a fun pairing with Chinese barbecue or crispy duck. Cheeses such as Brie, Gouda, and Manchego complement this wine as well