



## OLD VINES FROM PATAGONIA PINOT NOIR 2021

In the Valley of Río Negro there is a unique history of forgotten grape varieties, old vines that still stand the passage of time, treasures that our project in Patagonia pretends to rediscover and appreciate. In this area of great potential for grape varieties like Pinot Noir, the grapes grow in an organic way naturally, due to the ecosystem of Patagonia. Our project shows the great potential of Argentina in its whole geography.

### VINEYARDS AND SOILS

Ungrafted old vines Pinot Noir, planted at the end of the 60's on limestone soils coming from Beltran, Rio Negro.

In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

### VARIETY

Pinot Noir 100%

### HARVEST TIME:

First week of March

AVERAGE YIELD 5.000 kg/ha

ALCOHOL 13,0% v/v

PH/ACIDITY 3.3/6.5

RESIDUAL SUGAR 1.8

### HARVEST

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster.

### SELECTION

A meticulous handmade selection is performed prior vinification.

### WINEMAKING PROCESS

We vinify with 25% of whole cluster, and the rest is destemmed. The grapes head up in a natural way by gravity in small French oak vats, where the fermentation takes place with indigenous yeasts at temperatures between 24° and 26°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

### AGING

The aging process continues in French used oak barrels for 12 months.

AGING POTENTIAL 10 years.