



ALGODON PINOT NOIR 2017

REGION: Mendoza, Argentina

APPELLATION: San Rafael

YIELD (HI/Ha): 30hl/ha

BLEND: 100% Pinot Noir

WINEMAKER: Mauro Nosenzo

VINEYARD

32 ha with a unique position between two rivers, the Diamante and the Atuel, which deliver fresh and unpolluted water from the glacial Andes. Warm temperatures during the day and cool at night bring complexity to the resulting perfectly ripened fruit, while the benefit of dry clay and sandy soil, rich in minerals, reduces complications with mold that can attack the grapes in an otherwise humid environment.

VITICULTURE

18 years old vines. Eco-friendly practices such as natural fertilisers, restricted use of most agrochemicals, use of renewable energy and clean-combustion power generating sources. Own natural water reservoirs serve as primary water source.

WINEMAKING

Manual Harvest. Fermentation in stainless steel tanks at a controlled temperature between 25°C – 30°C.

Macerated for 20 days. Complete malolactic fermentation.

Aging: 8 months in French oak barrels.

Assemblage of cuvee: 70% oak - 30% Microvini - ficated.

TASTING NOTES

Bright ruby red, delicate aroma of violets and spice; on the palate juicy and elegant. With that unmistakable earthiness or “gout de terroir” of the wines of San Rafael.

Lingering and very classy Pinot Noir.

www.algodonfinewines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes