

DESIERTO25

Pinot Noir 2014

DESCRIPTION

Variety: 100% Pinot Noir
Vintage: 2014
Appellation: Patagonia Argentina
Enologist: Sebastián Cavagnaro
Enological Advisor: Paul Hobbs

TASTING NOTES

TO THE EYE: delicate and subtle ruby red that plays with the light.
NOSE: a mineral matrix comprised of earth, beetroot, and truffles provides a base to a blend of friendly red fruit and faintly nutty notes stemming from a subtle bouquet of dried fruit.
PALATE: an approachably elegant flavor profile with gentle tannins and a fresh finish.

VINEYARD NOTES

VINEYARD ORIENTATION: North to South
SOIL DESCRIPTION: sandy, deep, with variable content of stones
TRAINING SYSTEM: double-sided cordon trellis training
IRRIGATION SYSTEM: drip
YIELD: 90 qq per hectare
CLIMATE: continental, arid, ranging from moderate to cool
THERMAL AMPLITUDE: 18°C
AVERAGE ANNUAL RAINFALL: 180 mm

VINEYARD REPORT

Pruning was conducted in July, leaving shoots with two buds 12 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. Two grape clusters were left per shoot, removing any entangled clusters. Fruit thinning and de-leafing were performed immediately after fruit formation (bunches begin to hang) and then again 30 days before harvest. De-leafing was performed on the east side of the canopy only, at cluster height.

WINEMAKING REPORT

Grapes arrive at the winery no later than an hour after harvested. Selected berries are introduced in the stainless steel tanks from above, simulating the effect of gravity. The must is cold macerated at 10°C for three days. On the fourth day the must is inoculated with selected yeasts and cooling is suspended. Extraction via management of the cap is performed twice daily. Fermentation temperatures reach a maximum range between 25° and 28°C. On the tenth to twelve day the fermenter is drained and pressed. The malolactic fermentation then commences at 20°C. Aged for 4 months in French oak.

WINEMAKING ANALYSIS

Alcohol: 14.2% | Total Acidity : 5.2 g/l | Residual Sugar: 3.1 g/l | pH: 3.6

BOTTLING

November 2014