

**PAMPA MIA**  
**BLANC DE NOIRS**  
*Extra Brut*

**DESCRIPTION**

Variety: 100% Pinot Noir  
Appellation: Patagonia Argentina  
Enologist: Sebastián Cavagnaro  
Enological Advisor: Paul Hobbs  
Champenoise method. Contact with lees for 12 months.

**TASTING NOTES**

**TO THE EYE:** classically *Pinot Noir* with a pale rose color and a small and uniform perlage.  
**NOSE:** features of red fruit like raspberry linger gently with more subtle hints of blackcurrant.  
**PALATE:** crisp, full, with notes of quince and pomegranate, simultaneously fresh and flavourful, finishing wide and agreeably.