



Product code: 3789

MANOS NEGRAS, PINOT NOIR, RÍO NEGRO, PATAGONIA, ARGENTINA, 2018



Producer Profile

Alejandro Sejanovich is arguably Argentina's most knowledgeable viticulturist, working as vineyard director for Bodega Catena Zapata for 16 years, he pioneered high altitude vineyard planting and conducted ground breaking research on Mendoza Malbec clones.

Manos Negras focuses on latitude winemaking, planting Torrontes in the northern stretches of Cadayate in Salta, Pinot Noir in the southern-most region of Neuquen in Patagonia and cultivates 50 year old Malbec vines in the prized Altamira appellation in the Uco Valley.

Viticulture

It is rather ironic that that the finicky Pinot Noir chose the rugged hinterlands of Patagonia's far southerly vineyards to show its unique South American expression. This wine was sourced from the heart of Pinot country - Patagonia, in the far reaches of the province Rio Negro.

Winemaking

Aged in old French Oak, with a tiny proportion in new oak to keep the bright fruit flavours.

Tasting Note

The bright sunny days give a deep blackish colour and dark fruit flavours while the cool mountain nights produce produce violet aromas and a soft, supple texture.

Food Matching

Fatty fish, roasted chicken or pasta dishes.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 9 Months

Type: French Oak

% wine oaked: 100

% new oak: 10