



# Manos Negras, Pinot Noir, Uco Valley, Mendoza, Argentina, 2021

## Producer Profile

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

With Manos Negras he combines his love of minerality, and altitude with a magical touch in the winery to produce some of the region's most terroir-driven wines. Not only altitude, but also latitude play a part in the wines from Manos Negras. With plantings of Torrontes in the northern stretches of Cadayate in Salta, Pinot Noir in the southernmost region of Neuquen in Patagonia, and old vine Malbec in the prized Altamira appellation in the Uco Valley, capturing the spirit of Manos Negras through a myriad of soils and ultimate wine expressions.

## Viticulture

Alejandro joined Manos Negras in 2010 as one of Argentina's most gifted viticulturists. Few people can explain the country's different terroirs as well – and in three different languages. Following a year at the prestigious Ecole Nationale Supérieure Agronomique in France, he went on to run the viticultural research and development side of Bodega Catena Zapata for 16 years. Sejanovich's experience with Catena means that he knows Argentina's vineyards intimately and is able to source the right material to express his distinctive range of styles. 'Great vineyards are a winery's most important asset,' he says.

## 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.



Product code: 3789

### Technical Details

#### Varieties:

Pinot Noir 100%



**ABV:** 12.5%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 9 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** 10

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