



## Technical Details

### Varieties:

Pinot Noir 100%

ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

## Oak Aging

Time: 12 Months

Type: French 225 Litres

% wine oaked: 100

% new oak: None

Product code: 3790

# Manos Negras, Red Soil Select, Pinot Noir, Rio Negro, Patagonia, 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

Rio Negro has Patagonia's most unique soil profile, with bright red, iron rich clay soils prevalent throughout the vineyard. The vineyard is located on a river bank that slopes down to the river, with different soil textures up and down the embankment. There are patches of brighter red soils in the vineyard which are very low in organic material and very high in iron mineral content. Their poor profile naturally brings down yields for exceptional concentration of aromas and flavours. These red patches impart exceptional complexity to the Pinot Noir fruit. The Manos Negras Red Soil Pinot Noir is made entirely from select Pinot Noir grapes from these patches of bright red soils

## Winemaking

Gentle de stemming, cold maceration for 2 days and whole berry fermentation with natural yeasts at a maximum temperature of 22° C. There is extensive punching down for the first 7 days of the 12 day fermentation.

## Tasting Note

The autumn berry aromas are earthy, with flavours of bramble, chocolate and plum with some earthy spice.

## Food Matching

Beef, veal and game.