



ANIELLO SOIL

BLANCO DE PINOT NOIR 2017



BLANC DE NOIR IS A WHITE WINE PREPARED FROM GRAPES OF PINOT NOIR GROWN IN OUR VINEYARDS LOCATED IN MAINQUE CHACRA 006, IN THE AREA OF THE HIGH VALLEY OF RIO NEGRO. PLANTED ON SANDYSILTY SOILS WITH LOW PERCENTAGE OF CLAY BY SECTORS AND VARIABLE WATER INFILTRATION, THUS A STEP-BY-STEP MATURATION THAT IS APPLIED TO ACHIEVE THE BEST EXPRESSION OF THIS SOIL BLEND OF PINOT NOIR OF PATAGONIA, HIGHLIGHTING THIS VARIETAL WITH PARTICULAR AND DISTINCTIVE CHARACTER

LOCATION

Vineyard Estate 006, Mainque, Uper Rio Negro Valley
Soil Type Block 2, Chacra 006 - High silt content

Latitude 39° South

WINEMAKING

Varietal composition: 100% Pinot Noir

Early manual harvest. The grapes are receptioned within the morning cold, after a cluster selection, they are milled and placed in a pneumatic press in presence of CO2 pellets that decrease temperature and slow down oxidative phenomena. The must obtained is placed in stainless steel tanks, with added enzymes specific for clarification and put into concrete pots for fermentation

ANALYTICAL INFORMATION

Alcohol: 13,5% - Total Acidity: 5,25 g/l - Residual Sugar: 2,8 g/l - PH: 3,4

TASTING NOTES

Pale yellow color with golden flashes, denoting its origins. The nose expresses seriousness, white flowers, citrus notes, austere. On palate, elegant and pleasant, with notes of wild strawberry, good volume and balance acidity that refreshes the mouth. Ideal pairing with seafood, cheese and pasta with soft sauces

REVIEWS

90 pts. - Tim Atkin MW (Aniello Soil Blanco de Pinot Noir 2016)
92 pts. - Descorchados (Aniello Soil Blanco Pinot Noir 2016)

PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55

Winery: 450.000 liter capacity

Region Río Negro - Patagonia

Country: Argentina