



· B O D E G A ·
ANIELLO
PATAGONIA ARGENTINA



ANIELLO SOIL

CORTE DE PINOT NOIR



PRODUCER PROFILE

Winemaker: Eugenia Herrera

Total hectares planted: 55

Winery: 450.000 liter capacity

Region Río Negro - Patagonia

Country: Argentina

THE GRAPES FOR THIS RANGE COMES FROM THREE DIFFERENT SOIL TYPES, IN OUR TWO ESTATES. CLAY, SAND AND GRAVEL ARE THE MAIN COMPONENTS OF EACH SOIL TYPE. WE MANAGE, PICK AND VINIFY EACH LOT INDEPENDENTLY, ACCORDING TO ITS SOIL, THEN WE BLEND THE COMPONENTS TO OBTAIN THE BEST COMBINATION OF PINOT NOIR POSSIBLE FOR THAT PARTICULAR YEAR.

LOCATION

Vineyard	Chacra 006 y Chacra 003, Mainque, Uper Rio Negro Valley
Soil Type	Block 5, Chacra 006 - Sand Block 4A, Chacra 006 - Gravel Block 2N, Chacra 341 - Clay
Latitude	39° South

WINEMAKING

Varietal composition: Pinot Noir

Hand-harvested according to soil type in three different dates, independent vinification. Cold maceration followed by alcoholic fermentation in concrete vats, in a slow, temperature-controlled process, with indigenous yeast strains. Malolactic fermentation took place in French oak barrels, some second and some third use. The wine is aged in barrels for 12 months.

ANALYTICAL INFORMATION

Alcohol: 13,5% - Total Acidity: 6,78 g/l - Residual Sugar: 2,32 g/l - PH: 3,64

TASTING NOTES

Pale ruby red color, with aromas of red fruits, flowers and earth. Pleasant mouthfeel, fine-grained tannins and a long, fresh finish.

REVIEWS

91 pts. - Tim Atkin MW (Aniello Soil Pinot Noir 2015)

93 pts. - James Suckling (Aniello Soil Pinot Noir 2015)

