



· B O D E G A ·  
**ANIELLO**  
PATAGONIA ARGENTINA



## PRODUCER PROFILE

Winemaker: Eugenia Herrera  
Total hectares planted: 55  
Winery: 450.000 liter capacity  
Region: Río Negro - Patagonia  
Country: Argentina



## ANIELLO RIVERSIDE ESTATE PINOT NOIR

PRODUCED WITH GRAPES FROM OUR OWN VINEYARDS LOCATED IN MAINQUE, UPPER RIO NEGRO VALLEY, PATAGONIA ARGENTINA. MANUALLY HARVESTED IN SMALL BINS AT THE PERFECT TIME. 006 IS NAMED AFTER THE CADASTRAL NOMENCLATURE WHERE THE VINES ARE PLANTED.

### LOCATION

**Vineyard** 006 Estate, Mainqué, Upper Río Negro Valley  
**Soil Type** Block 10 - Sandy / Loamy  
**Latitude** 39° South

### WINEMAKING

Varietal composition: Pinot Noir

The grapes are hand-harvested at our own estate in Mainque, Upper Rio Negro Valley, and then they go through a cold maceration. Fermentation takes place in small concrete tanks in a slow, cool temperature-controlled process, with 30% of the cluster. We use both indigenous and selected yeasts. Malolactic fermentation also takes place in tanks.

### ANALYTICAL INFORMATION

**Alcohol:** 13,5% - **Total Acidity:** 6,08 g/l - **Residual Sugar:** 2,38 g/l - **PH:** 3,65

### TASTING NOTES

Attractive pale ruby color. With lovely aromas of red fruit such as cranberry and straw-berry, along with some hints of roses and earthy minerals. Round tannins and an enhanced minerality, with a beautiful structure and finish.

### REVIEWS

**91 pts.** - Tim Atkin (Aniello 006 RSE Pinot Noir 2016)  
**91 pts.** - James Suckling (Aniello 006 RSE Pinot Noir 2016)  
**90 pts.** - James Suckling (Aniello 006 RSE Pinot Noir 2017)