

BODEGA NOEMÍA

Vintage: 2015

Vines: 100% Malbec (vineyard planted in 1932) selection massale and pre-pheloxera.

Alcohol: 14,5%

PH: 3,60

Acidity: 5,89 g/l

Production: 3.800 bottles (750ml.) & 50 magnums

Area: Rio-Negro Patagonia Latitud 39 Argentina

Weather: strong frost in winter, late and cold spring; summer also showed up late (February) and mild autumn. Maximum humidity of 30%, in general terms it was a cold but good year.

Soil: Fluvial, old river bed, sandy gravel, clay, limo, calcareous. Water bed at 1,8 meters depth.

Irrigation: flood irrigation. Excellent water quality.

Vineyards: 1,5 hectares north of J. Alberto vineyard separated by a small channel. Sun exposure North/South

Certifications: Organic vines. Argencert Ecocert.

Farming: following biodynamic practices since 2006

Winemaking: Grapes harvested in March/April on 15 kg trays. The 1.5 hectares are divided in 4 plots each one with different soil types: calcareous, clay, sand, stones. Each plot is harvested at its optimum ripeness moment in order to obtain a balanced result. 75% of the grapes are destemmed and 25% is left in full bunch (selected stalks). We minimize extraction since the stalks provide big amounts of tannins and polyphenols. The must ferments on spontaneous yeast in 4 french oak fermenters, each one tailored for each plot. One remontage and punch down per day, and finally a quick pressing ones the wine reaches the 2 g/l of residual sugar.

Maturation: 18 months in 600-liter French barrels: 1/3 new; 1/3 second use; 1/3 third use.

Coopers: Darnajou & Surtep

Bottling: December 2015, 4500 bottles, unfiltered

Food pairing: The classic recommendation is to pair this wine with Patagonian lamb. Must be served at 16°celcius and once opened, the wine will evolve through the following 48 hours

