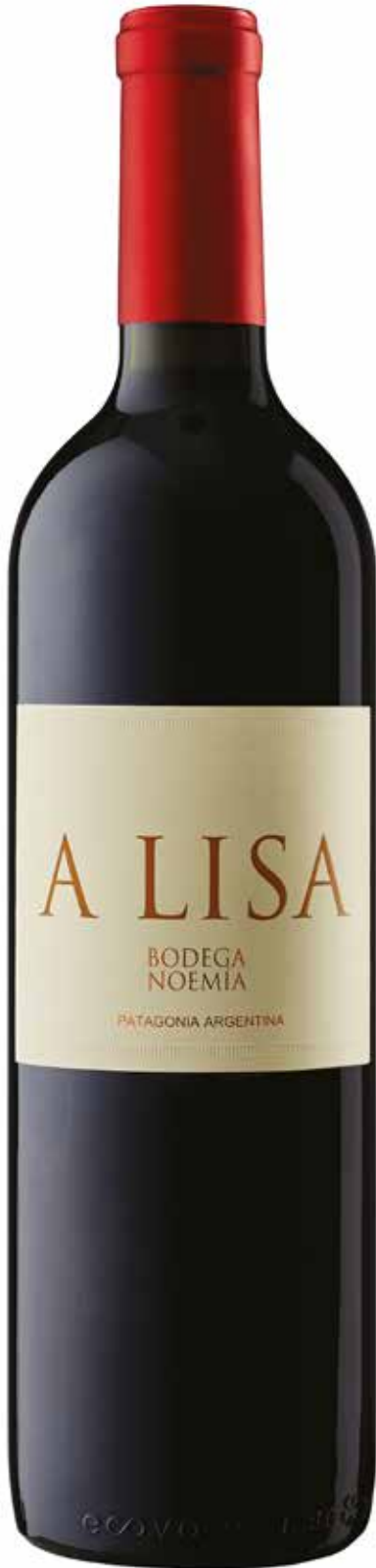


# A LISA



**Vintage:** 2015

**Blend:** 90% Malbec, 9% Merlot and 1% Petit Verdot

**Alcohol:** 13,5%

**PH:** 3,80

**Acidity:** 5,51 g/l

**Production:** 90.000 bottles

**Area:** Rio-Negro, Patagonia, latitude 39, Argentina

**Weather:** Strong frost in Winter, late and cool Spring, late Summer (February) and warm Autumn. It was a very good year with maximum humidity of 30%, hot days, very cool nights.

**Soil:** Alluvial, old river bed, sandy gravel, limo and limestone.

**Vines:** 5 hectares in the desert at our property in Valle Azul and 10 hectares in leasing, 40 years old vines.

**Irrigation:** Rains no more than 130 mm a year, drip and flood irrigation in the different vineyards. Excellent water quality.

**Hectares:** 15

**Certifications:** Organic vines by Argencert. Vines farmed following biodynamic practices.

**Winemaking:** Destemmed grapes into stainless steel vats, fermented on controlled yeast, very little extraction.

**Maturation:** 11 months in 40% old French barrels and 60% in stainless steel vats.

**Bottling:** January - February 2016, 90.000 bottles.

**Food pairing:** 16° C, recommended with lamb, steak and fish.

*Bodega Noemia de Patagonia S.A.*  
Carlos Pellegrini 961 1° Piso  
Buenos Aires, A C1009  
[www.bodeganoemia.com](http://www.bodeganoemia.com)

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