

NOEMIA “2” 2013 - LIMITED PRODUCTION



The winemaking

We picked the Cabernet Sauvignon the 11 th of April 2013. All the grapes were picked in the morning by hand into 10 Kgs crates, then transported in a cool truck to the winery. The grapes were then destemmed by hand, berrie by berrie! Imagine, that in one day with 12 people destemming by hand, we manage to turn out what a machine can in only 10 minutes!

The grapes are fermented in small 2,500 litres cement vats, and are let to cold soak for about 10 days. They then start up with their natural yeasts as they slowly warm up in the vats. We are very keen for our own natural yeast to deal with all the fermentation, as the yeast really does give Noemía's unique character. The fermentation lasted 4 weeks, extracting color and tannins with the old fashioned "pigeage" or "plunging" method once or twice a day. This is the most gentle way of extraction in winemaking, at Bodega Noemía, we look for elegante and finesse, not over extraction.

Once the fermentation terminated, we run off the wine by gravity into a little tank and then with the help of a forklift, we elevate the tank so we can feed the wine by gravity into their 100% new french barrels made by the finest coopers in France. The wine proceeded with its indigenous Malo-Lactic fermentation for about 2 months at about 18 degrees Celsius. No batonnage. The wine then remained 18 months in their respective barrels.

We blended the wine the 17 th of December 2014, a root day following the Bio-Dynamic calendar.

We only produced 4 barrels this year as the vineyards are tiny and ended up with a blend of about 2,5 barrels which produced a tiny production of 800 bottles and 20 Magnums.

On December the 18th of 2014, a flower day, the wine was bottled unfined and unfiltered.

This wine is only released when we feel that the year is "appropriate" for the Cabernet-Sauvignon grape, the prior releases were in 2007 and 2010 with only a very few bottles each time.

The area

The estate is situated in the Rio Negro Valley, which is 620 miles South of Buenos Aires, 280 miles East of the Andes, 310 miles West of the Atlantic and a further 1240 miles from Tierra del Fuego. In other words, it is located in the middle of the desert. The valley's microclimate is under the influence of two rivers deriving from the Andes, the Neuquen and the Limay which form into the Rio Negro, which throws itself into the Atlantic. The Rio Negro valley is an ex glacier which is 310 miles long and 15,5 miles large at 250 yards above sea level. In 1828, the British colonies, having observed the large amounts of water flowing in the river, decided to create hannels which would irrigate the valley thus forming a type of oasis in the middle of the desert.

The climate

The Winter 2012 was cold and dry, with an average of 16C down to 0C it was also long which is good for the elimination of some bacteria and diseases, it also only rained 5 mm. The Spring was a bit warmer than the usual, with cool nights though, also very dry, no rain. The temperatures on average were between 25C and 12C at night. The Summer was a very typical Rio-Negro one, days of 27C and at night 12C, it rained a little 52 mm and there was hardly any winds. The Autumn was cooler than usual, with average temperatures going from 17C down to 4C, it only rained 7 mm which is extremely little for that time of the year. The overall view is a dry year with cool climate wines

The vineyard

The grapes are sourced from our own vineyards, one planted in the 1940's (we are not exactly sure when) which is "Parral trellised" (A structure of open latticework, especially one used as a support for vines and other creeping plants) and the other in 1955. These vines were extremely abandoned and badly kept when we started re-conditionning them in 2005. Today Bio-Dynamically cultivated they are striving again.

Our vineyards at Bodega Noemía are certified Organic by Argencer and Bio-Dynamic by Demeter. We produce 7 out of 8 preparations (500,501,502,503,504,506,507) on our farm exclusively from our own resources. We also make our own Bio-Dynamic composts each year.

The wine

Bodega Noemía DUE 2013 Exclusive production is composed of 100% Cabernet-Sauvignon.
- 13,5% Alcohol (exactly)
- pH 3,60
- 5,66 g/l of Titratable acidity

Only 800 bottles and 20 Magnums were produced.

NB. As the wine is a 100% natural and unfiltered, it may present some harmless deposits in the bottle.

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