

J. ALBERTO



Vintage: 2015

Vines: (field blend) 95% Malbec and 5% Merlot. Planted in 1955, selection massale and pre-phelloxera.

Alcohol: 13,5%

PH: 3,80

Acidity: 5,73 g/l

Production: 12.000 bottles (750ml.)

Area: Rio-Negro Patagonia Latitude 39 Argentina

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

Soil: Alluvial, old river bed covered by a glacier centuries ago, sandy gravel, limo and limestone.

Irrigation: Rains no more than 130 mm a year, flood irrigation. Excellent water quality.

Hectares: 4

Certifications: Organic vines by Argencer. Vines farmed following biodynamic practices.

Winemaking: Destemmed grapes into small cement vats, fermented on spontaneous yeast, very little extraction.

Maturation: 11 months in second use French barrels.

Bottling: December 2015, 12.000 bottles, unfiltered.

Food pairing: 18° Celsius with white meat, game and white fish.

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