

# NOEMÍA

**Vintage:** 2020

**Vineyard:** 100% Malbec (vineyard planted in 1932) massal & pre-phyloxera.

**Alcohol:** 13,5 %

**PH:** 3,6

**Acidity:** 5,65 g/l

**Production:** 6,000 bottles (750ml.) no magnums this year as we couldn't find any due to the glass crisis.

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

**Weather:** The winter of 2019 was brief but very cold. Some early mild frosts without consequences. The spring was cool and allowed very good flowering and fruit setting. Overall good template Patagonian weather. The early summer was with normal temperatures meaning not above 30C. But mid-January some extreme heat waves came through off and on. The harvest started earlier than ever, we started picking end of February when normality is March. This helped gain much needed freshness

**Irrigation:** Carpet irrigation (typical of the area). Excellent water quality. It rains only 130 mm. per year.

**Hectares:** 1,5

**Certifications:** Organic certified vineyards (Argencert). The vineyard is farmed following biodynamic practices since 2006.

**Winemaking:** Grapes harvested in March in 12kg. crates. The 1,5 hectares are divided in 4 parcels considering the soil composition in the different areas of the vineyard: clay, sand, gravel, silt, each parcel is harvested at different moments to obtain a more even and balanced ripeness. A 75% of the grapes were destemmed and the rest was left in full clusters chosen by hand for their impeccable health. This allow us to minimize tannin extraction since the stems already provide tannins and polyphenols. It was fermented spontaneously, in four custom made French oak fermenters, one for each of the four parcels. The cap is wetted once a day and later in the ferment; one pigeage a day. Once the wine reached below 2 grams of residual sugar, we did a very quick pressing.

**Maturation:** The wine completed the malo-lactic fermentation in 600 liters Demi-Muids and was aged for 12 months and 6 months in steel tanks.

**Bottling:** August 2021 filtered and bottled.

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

