## ISABELA Pinot Noir



GRAPE

100% Pinot Noir

VINTAGE

2019

HARVEST PERIOD

Mid to late March

ORIGIN

Patagonia, Argentina.

AGE OF VINES

24 years

ALTITUDE OF VINEYARD

550 feet above sea level

LATITUDE

39.2º South

SOIL

Semi-desert, gray alluvial, with colluvial-alluvial sediments, limestone with good permeability and drainage, low organic matter and poor fertility.

**CLIMATE** 

Temperate continental. Linear Oasis which runs through the arid Patagonian steppe, where the average annual rainfall is around 200 mm. Maximum temperature is 34°C and minimum is 13.2°C, with a great temperature range. Windy, with an average wind velocity of 6 mph and an average annual humidity of 56%.

HARVEST METHOD

Hand picking in 18 Kg conical baskets early morning.

SUGAR CONTENT AT HARVEST

24 brix

VINTAGE CONDITIONS

Optimal conditions with low precipitation in winter, assured dormancy during vegetative recess. No frost gave us homogenous budding, flowering and fertilization. A dry summer with medium temperatures and broad temperature range (mean 25°C), assured a high sugar content and even ripening, thus obtaining both sugar and phenolic maturity. Tannins in seeds and skins are soft and delicate.

GRAPE SELECTION

The grapes are hand-sorted, on a double-sided vibrating selection table, and introduced to the winery with screw pumps through a chilled tubular interchanger.

**MACERATION** 

Maceration at 8°C for 2 to 3 days and maceration with grape skin during alcoholic fermentation for 20 days at an average temperature of 25°C to 27°C.

**AGING** 

7 months in French and American oak barrels and stainless steel and then 6 months in the bottle prior to release.

RECOMMENDED CELLARING

drink now or age up to 5 years.

TASTING NOTES

Elegant and complex with red fruit, a touch of vanilla, and roses. The wine is delicate, light bodied, fresh, mineral, floral and juicy with a long finish.

PAIRING NOTES

Chicken, grilled meats, duck, pasta and full flavored fish.

