

BRAMARE

Pinot Noir PATAGONIA 2020

HARVEST Hand-harvest February 29, 2020 VARIETAL COMPOSITION
100% Pinot Noir

APPELLATION Río Negro, Patagonia

VINEYARD

Valle Medio de Río Negro, Patagonia. Altitude 100 meters. The climate of the region is semi-desert. The vineyard is located just 20 meters from the arms of the Río Negro, protected from the winds by poplar curtains, creating a microclimate, more enjoyable for this variety.

SOLI

Deep, homogeneous soil, the loamy-sandy texture predominates. It has good drainage.

GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to create excellent wines. The harvest began on February with Chardonnay from Los Chacayes, Tunuyán and ended on March with Malbec from San Pablo, Tunuyán.

AGING & BOTTLING

Aged for 12 months in French oak (23% new, 77% second use). Bottled in February 2021. Unfined and unfiltered.

TASTING NOTES

Crimson red color. It presents notes of raspberries, rosehip, pink pepper and cedar. In the mouth it is elegant, vibrant, with good intensity and balanced acidity, denoting a good length on the palate.

