



LOCATION:

Argentina > Mendoza
> Uco Valley > Tunuyany

VARIETY:

Pinot Noir

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV : 12%

SUGAR RATE: 1.8 g/l

TOTAL ACIDITY: 5.5 g/l

PH: 3.4

Manos Negras Pinot Noir

EXPERIENCE

NAME: Real winemakers get their hands dirty. Hands black with wine and dirt, that's what Manos Negras is all about. Rolling up their sleeves and getting their hands dirty.

CHARACTER: A wine with delicate color and filled with tart, crunchy red fruits. A light bodied wine with bright freshness and a touch of cedar in the finish.

ENJOY WITH: Great with grilled or broiled salmon, chicken, fried foods, and light appetizers.

BEST RESULTS: Serve at 58-62° F, large Burgundy glass.

EXPRESSION

FERMENTATION: Native yeast fermentation in open 5,000 liter cement tanks for 8-10 days, with a maximum temperature of 68° F.

PRESSING AND EXTRACTION: 10% whole cluster fruit. The cap is pushed down twice per day until about 8% alc/vol is achieved to avoid seed tannin extraction. Then just moistening of the cap until fermentation is complete.

ELEVAGE: 6 months with neutral French oak, racked twice, battonage once a month to keep wine cloudy and reduced - this protects the wine and reduces SO2 additions.

FINING AND FILTERING: Earth pad filtered, vegan.

SULFUR: 5 ppm at crush; 10 ppm after malo; 15 ppm at bottling.

SOURCE

FARMING: Non-certified organic farming without pesticides. Only organic fertilizer and Bordeaux mixture (copper sulfate) are used in the vineyards.

LAND: 20 hectares in a single vineyard in Los Arboles at 3,500 ft. a.s.l, in the Tunuyan region of the Uco Valley with deep sandy soils.

VINE: 13+ year old vines, Vertical Shoot Position trellising.

HARVEST AND PRODUCTION: Hand harvested, 16,000 case production.

