



LOCATION:

Argentina > Mendoza
> Uco Valley > El Cepillo

VARIETY:

Pinot Noir

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV : 12%

SUGAR RATE: 1.8 g/l

TOTAL ACIDITY: 5.63 g/l

PH: 3.35

Manos Negras Pinot Noir “Red Soil”

EXPERIENCE

NAME: Sourced from the El Cepillo district of San Carlos, in the southern Uco Valley. Here there are patches of bright red soils in the vineyard, very low in organic material and very high in iron mineral content. These red patches impart exceptional complexity to the Pinot Noir. Red Soil Select is made entirely from grapes from these patches of soils.

CHARACTER: An aromatically expressive wine with fresh cranberry, sour cherry, and hints of mushroom. It is a light/medium-bodied wine with soft tannins and bright acidity. Fresh and juicy with a zesty finish.

ENJOY WITH: Wild salmon is ideal. Light pork dishes, fried foods, and game birds or chicken.

BEST RESULTS: Serve at 58-62° F, allow the wine to open with some air for 10-15 minutes, large Burgundy glass.

EXPRESSION

FERMENTATION: Native yeast fermentation in open 3,000 liter concrete eggs for 8-10 days, with a maximum temperature of 68° F.

PRESSING AND EXTRACTION: With 20% 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: 9 months with neutral French oak, racked three times, 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: 6 hectares in a single vineyard in El Cepillo at 3,800 ft. a.s.l. in the San Carlos region of the Uco Valley with deep sandy soils.

VINE: 20+ year old vines, Vertical Shoot Position trellising.

HARVEST AND PRODUCTION: Hand harvested, 8,000 case production.

