



FAMILIA MASTRANTONIO

This is a case study of when new world meets old world, where the expressiveness and vibrant personality of the wines meet an elegant and well balance profile, with firm structure and great aging potential.



| PINOT NOIR

Region

Los Chacayes (elevation 1,300m), Valle de Uco, Mendoza, Argentina.

Varietal Composition

100% Pinot Noir (handpicked from an organic vineyard).

Vinification

A "pied de cuve" is prepared in the lots where the grapes are harvested. The grapes are collected in 18kg plastic crates, and they go through a double selection conveyor belt. The grapes are destemmed and 90% of them are crushed, leaving 10% of whole grapes with stems. Fermentation takes place in stainless steel tanks, and the must is added to the "pied de cuve" to initiate fermentation. Only indigenous yeasts are used; no selected yeasts. A 10% bleed-off is performed to concentrate polyphenols. From crushing and at the beginning of fermentation, the cap is dampened if it dries out a couple of times a day. When fermentation starts, the temperature is controlled at 28/30 degrees Celsius, and very gentle cap management is continued by wetting it with pump-overs and delicate punch-downs to maintain varietal characteristics. Post-maceration times of 10 days are applied.

Aging

100% of the aging process takes place in French oak barrels with capacity of 500 and 300 liters for 18 months. Afterward, the wine is further aged for an additional 24 months in storage.

Awards/Scores (Previous vintages)

FM PN 2019: 92.5 points - Fabricio Portelli - Portelli APP

Tasting Notes

Appearance: Bright and shallow ruby-red in color.

Aromas: Delicate and characteristic of the varietal, with notes of black cherries, herbs, and subtle toasty hints.

Palate: Smooth and lively on the palate, as well as straightforward and fresh, with fruity notes and delicate tannins that accentuate its subtle toasty and herbal finish.

Pairing: Mushroom risotto

