



La Linterna Pinot Noir

*Finca Las Piedras,
Plot #12 Los Arboles*

HARVEST

2013

VARIETAL

100% PINOT NOIR

Nº OF BOTTLES PRODUCED

5.538



TASTING NOTES

Fragrant and pretty with youthful vibrancy of ripe red cherry, raspberry and plum. Attractive floral aromas of red roses and violets nicely intermingles with delicate notes of herbs, lavender, wild rucicola and an underlying scent of spicy nutmeg and orange zest. Focused linearity with bright acidity, flinty mineral power, chalky texture and fine grained elegant tannin structure which will allow for complex development in the bottle. The wine's potential is further confirmed by the savoury, forest floor earthiness in the layers underneath which are uncovered as the wine opens up in the glass. This wine instantly demands your attention and it seduces with its fragrance and tension, cleverly combining delicacy with structured, gentle power. A multi-layered restrained beauty just waiting to be discovered.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGIN

“Finca Las Piedras” is located at 1,300 above sea level in the Los Árboles district, department of Tunuyán, Uco Valley. It is at the foot of the front range of mountains in a small alluvial fan originated by the Olmo stream, second tributary of the Las Tunas river, that conveys its waters to the Tunuyán river.

SOILS

This micro-terroir presents silt sand soil with 3% of clay, 90% of sand and 7% of limestone and is structured in layers. The first layer -which reaches to a depth of 60 cm below the surface- presents no clast, whereas the second layer shows a 30% of clast with diameters up to 50 centimeters and a calcium carbonate coverage of over 90%

VARIETAL

Pinot Noir clone 777, 115, 667, R4

YEAR OF PLANTATION

2009

TRAINING SYSTEM

VSP (Vertical Shoot Positioning) – 101-14M Rootstock

ROW ORIENTATION

Northwest – Southwest

PLANTATION DENSITY

According to the type of soil, 2 x 1 (5,000 plants/Ha) and 2 x 0.87 (5,747 Plants/Ha)

PRUNING

Double Guyot

IRRIGATION

Surface border irrigation

WINEMAKING

VINES SELECTION

Clusters are manually harvested from the best rows of the plot, and later manually classified in the cellar.

FERMENTATION

The fermentation process starts in 60 hl French oak foudres through the use of vineyard typical yeast, with a 15% of whole clusters at the bottom of the barrels and 85% of grapes. During the winemaking process pigeage is conducted three times a day. After this, the grapes are taken to an early racking and malolactic fermentation takes place in new and first use Burgundy French oak barrels.

AGEING

12 months in new French oak barrels.

BOTTLING

Bottling is conducted with a minimum filtration.

AGEING POTENTIAL

15 years. After a certain length of time, it is possible to find little natural sediments that will not affect this wine's features.

SERVING TEMPERATURE

Pour at a temperature of 16°C.