



La Linterna Pinot Noir
*Finca Las Piedras,
Plot #12 Los Arboles*

HARVEST
2016

VARIETAL
100% PINOT NOIR

Nº OF BOTTLES PRODUCED
3,673



TASTING NOTES

Aromas of ripe strawberries with flowers and hints of cedar, as well as light meat. Full-bodied with firm tannins that provide structure, form and chewiness. Yet, the tannins spread across the palate. Solid structure.

James Suckling, 2021

VINEYARD INFORMATION

ORIGINS

“Finca Las Piedras” is located at 1,300 m.a.s.l. (4,265 f.a.s.l) in the Los Árboles district, Tunuyán, Uco Valley. It is at the foothills of the Andes 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. This vineyard is unirrigated due to a unique microclimate with slightly higher rainfalls and also more cloud-covered than what is common in Mendoza.

SOILS

It is a microterroir where its sandy-loam soils consist of 3% clay, 90% sand and 7% silt across different levels. The first layer is rock-free down to 60 cm (20”) in depth. The second contains 30% large rounded stones with diameters up to 50 cm and a layer of more than 90% calcium carbonate. This parcel was completely covered by large-sized rocks that were removed prior to vineyard planting. The soils have very low water retention capacity.

Varietal: Pinot Noir, clone 777, 115, 667 and R4/101-14M - Rootstock

Year of plantation: 2009

Training system: VSP (Vertical Shoot Positioning)

Pruning: Double Guyot

Row orientation: Northwest – Southeast

Plantation density: 2 x 1 (5,000 plants/Ha) in the stonier part of the vineyard and 2 x 0.87 (5,747 Plants/Ha) in the rest.

Irrigation: None



WINEMAKING

- 15% whole bunches and 85% destemmed whole berries.
- Native Yeasts fermentation in 6000L French Oak foudre.
- Punching-down 3 times a day during fermentation.
- Post maceration on the skins.
- Racking into first and second use Burgundy barrels for natural malolactic fermentation and ageing for 12 months.
- Light filtration previous to bottling.

Alcohol: 14.5 %

pH/Acidity: 3.6 - 5.26 g/l

Residual Sugar: 2.7 g/l

Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.