



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

HARVEST  
2017

VARIETAL  
100% PINOT NOIR

Nº OF BOTTLES PRODUCED  
2,400



TASTING NOTES

Subtly perfumed with notes of cranberries, wild raspberries, rose hips, lemon zest, cocoa, olives and red tea on the nose. It's medium-bodied with tight, very fine tannins. Beautifully structured. Just starting to open and show some savory mushroom notes, along with the vibrant red fruit.

*James Suckling*

## 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.

This parcel was completely covered by large-sized rocks that were removed prior to vineyard planting.

### SOILS

The soil is alluvial and quite heterogeneous. It is made of two layers, the first one goes down to 60 cm in depth. Its sandy-loam composition shows a 90% of sand, 7% of silt, and a 3% of clay, resulting in a medium water retention capacity. The lower layer is a rocky one, the rocks being covered with calcium carbonate. pH: 8,1.

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

**Year of plantation:** 2009

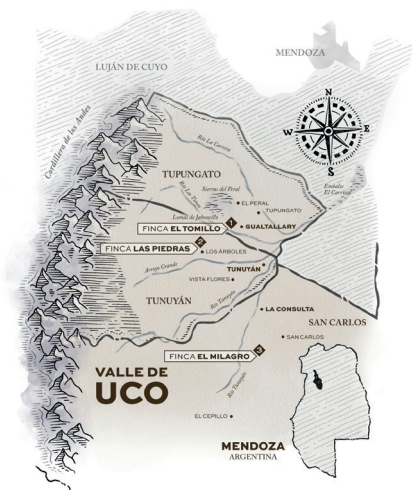
**Training system:** VSP (Vertical Shoot Positioning)

**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 bunch

Spontaneous Fermentation in 4000L oak vats after 5 days of cold soaking

Malolactic fermentation and ageing in 300L barrels (1st & 2nd use).

**Ageing period:** 15 months.

**Alcohol:** 14%

**pH/Acidity:** 3.47 - 5.09 g/l

**Residual Sugar:** 2.21 g/l