



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

HARVEST

2014

VARIETAL

100% PINOT NOIR

Nº OF BOTTLES PRODUCED

4,304



TASTING NOTES

The coolness of the growing season allowed the fruit from this exceptional vineyard to reach an even higher level of the captivating floral fragrance and aromatic quality which was the hallmark of the excellent 2013 vintage. Wild strawberry, raspberry and blood-orange intermingle with red roses and an underlying scent of spicy nutmeg. A fine herbal edge and savoury lavender notes from whole bunch inclusion bring additional lift while hinting at the forest undergrowth characters which will be further revealed with time. Fine grained tannins surrounding a flinty, crushed stone mineral core confirm the seriousness underneath all its prettiness. This wine instantly demands your attention and it seduces with its fragrance and tension, cleverly combining delicacy with structured, gentle power. A multi-layered elegant beauty just waiting to be discovered.

October, 2019

Madeleine Stenwreth,
Master of Wine.

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%

pH/Acidity: 3.58 - 5.66 g/l

Residual Sugar: 2.30 g/l

Ageing potential

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

SERVING TEMPERATURE

Pour at a temperature of 16°C.