



La Linterna Pinot Noir

*Finca Las Piedras,
Plot #12 Los Arboles*

HARVEST
2015

VARIETAL
100% PINOT NOIR

Nº OF BOTTLES PRODUCED
8,197



TASTING NOTES

The confidence gained from the challenge of managing this unique, unirrigated high-altitude Pinot Noir vineyard shines through in each of the three consistently successful vintages. It is actually very rare to find this variety expressing itself with such distinction in Argentina, combining seductive perfume of strawberries and roses with a twist of orange zest, while daring to show its fresh, spicy, herbal edge and firm tannic presence from whole bunch inclusion, complemented by judiciously balanced toasty oak. Savoury undertones of forest floor and a flinty, crushed stone mineral power completes the picture of this multi-layered beauty. Compared to the slightly prettier floral-driven aromatics which were the earlier hallmarks of the previous two vintages upon release, this 2015 currently shows a slightly tighter, bolder and more confident approach in both spice and structure while delivering a promise to reveal more of its intriguing, pretty layers with a little more patience. *February, 2021*

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

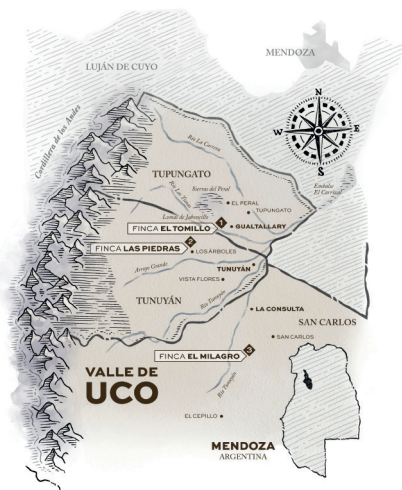
Training system: VSP (Vertical Shoot Positioning)

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, 1%

pH/Acidity: 3.64 - 5.6 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.

SERVING TEMPERATURE

Pour at a temperature of 16°C.