



BEMBERG
ESTATE WINES

LA LINTERNA PINOT NOIR

Los Árboles, Valle de Uco
Finca Las Piedras, Plot #12 Los Árboles

HARVEST
2018

COMPOSITION
100% Pinot Noir

BOTTLES PRODUCED
2.628

INFORMATION FROM THE VINEYARD

ORIGIN

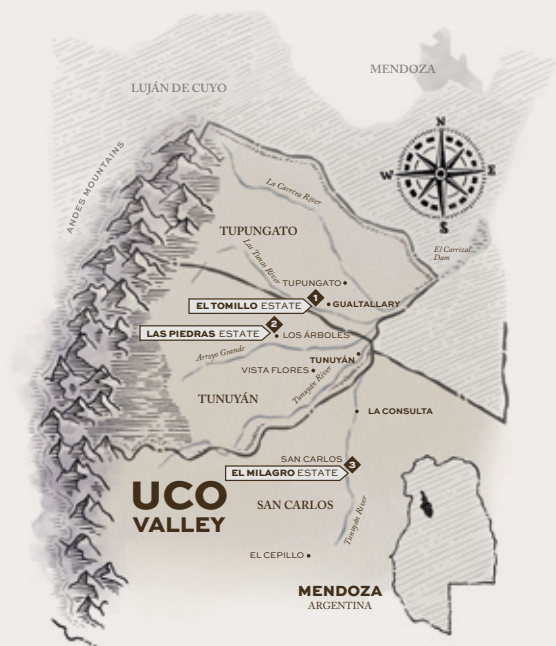
Finca Las Piedras is located at 1300 m.a.s.l., in the *Los Árboles* district, *Tunuyán*, *Valle de Uco*. At the foot of the Andes mountain range, the vineyard is in a small alluvial cone of the Olmo stream, a secondary tributary of the Las Tunas river that, in turn, brings its waters to the Tunuyán River. This vineyard has a unique microclimate with greater rainfall and cloudiness than the average in Mendoza, which makes irrigation unnecessary.



TASTING NOTES

This wine has a subtle perfume, with blackcurrant notes, wild raspberry, rose-hip, lemon zest, cocoa, olives and red tea. Its middle body has very fine and firm tannins. It is beautifully structured. When it begins to open it displays some notes of fresh fungi, next to red fruits.

JAMES SUCKLING



SOIL

This plot was completely covered by huge rocks that were removed before planting. The soil is alluvial and very heterogeneous, in which 2 layers are identified: the first extends up to 60 cm in depth. It is a loam-sandy soil, with a 90% sand, 7% silt and 3% clay, which give moderate water retention. The lowest layer is rocky, with rocks covered with calcium carbonate. pH 8.1.

Varietal: Pinot Noir clon 777

Rootstock: 101-14M.

Plantation year: 2009

Vine training system: Vertical trellis.

Pruning: Double Guyot.

Orientation of rows: Northwest - Southeast.

Planting density: According to soil type 2 x 1 (5,000 plants/ha) and 2 x 0.87 (5,747 plants/ha)

Irrigation: None.

**LAS PIEDRAS**

1300 MASL

*Loam-sandy soil of
alluvial origin*

1st STRATUM

2nd STRATUM

*Rocky layer, rocks
covered by calcium
carbonate*

ELABORATION

- ❖ Specific treatments are performed in the vineyard, especially of thinning, fine clearing and defoliation, to achieve optimal quality of the fruit. This vineyard does not need to be irrigated.
- ❖ Partial destemming: Fermented with 10 % of whole clusters and 90 % of destemmed clusters, in French oak foudres of 4500l.
- ❖ Spontaneous fermentation with indigenous yeasts after five days of cold maceration. Malolactic fermentation in 300l barrels, 1st and 2nd use.
- ❖ Ageing: 12 months in French oak barrels and 6 months in Foudres.
- ❖ Bottled without filtering.

ALCOHOL	14%
PH/ACIDITY	3.40 - 5 g/l
SUGAR	2 g/l
CELLARING POTENTIAL	20 Years
SERVING TEMPERATURE	Between 14 and 16°C