

INSÓLITO

PINOT NOIR 2021





HARVEST

Hand-picked - March 9, 2021



PRODUCTION

2838 bottles



WINEMAKER

Delfina Pontaroli



ALCOHOL 13,5 % v/v P^{H}

TOTAL ACIDITY

3,8

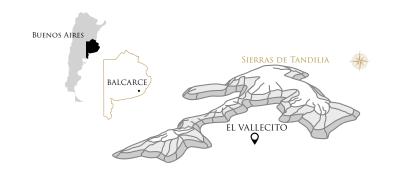
6,08 g/l

VINIFICATION

Fermentation in stainless steel tanks, using two different yeast strains based on the vineyard block of origin. Pre-fermentation cold maceration for 48 hours. Spontaneous malolactic fermentation in French oak vessels, with a total aging period of 10 months: 50% in third-use large barrels ('foudre'), 40% in new 500 and 228-liter barrels, and 10% in 225-liter barrels with more than 3 uses.

VINEYARD

El Vallecito was planted in 2013 on limestone soils at 377-450 fasl and is surrounded by the Tandilia mountain range, a 2200 million-year-old formation. The high rainfall levels in the area throughout the vine growth cycle, combined with temperatures ranging from 84 °F (29 °C) during the day to 57 °F (14 °C) at night, provide ideal conditions for the development of red and white strains.



TASTING NOTES

Sight: Light, bright ruby color with medium intensity.

Smell: Notes of tart fruits like pomegranate, strawberry, and quince, with an earthy undertone. A complex and layered nose.

Taste: In the mouth, it exhibits pronounced acidity, balanced by the contribution from its oak aging, along with notes of fresh strawberry and quince, which are also found on the nose.