

BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

PINOT NOIR 2021

AWARDS



HARVEST

Hand-picked - March 9, 2021



PRODUCTION

2838 bottles



WINEMAKER

Delfina Pontaroli



ALCOHOL

13,5 % v/v

pH

3,8

TOTAL ACIDITY

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 feet 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.

BUENOS AIRES



BALCARCE

SIERRAS DE TANDILIA



EL VALLECITO



INSÓLITO

PINOT NOIR
DE SUELOS CALCÁREOS

BUENOS AIRES
ARGENTINA

BODEGA
PUERTA DEL ABRA

Bot. No.
0128

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.