

MANOS NEGRAS PINOT NOIR

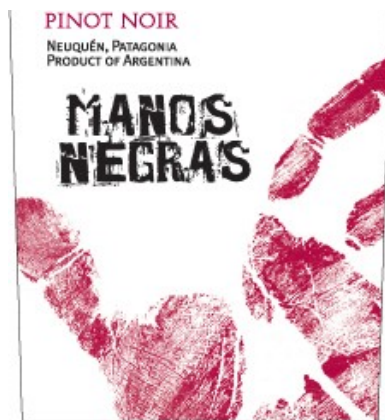
Description: We strive to achieve a terroir-driven Pinot Noir from Patagonia, a wine with floral aromas, ripe red fruit flavors and a soft, supple texture.

Label Notes: Real winemakers get their hands dirty. Hands black with wine. That's what Manos Negras is all about. Rolling up our sleeves and getting our hands dirty. That's how we make these hand-crafted wines.

S.R.P.: \$17

Total Production: 2,000 cases

UPC: 852282002360



Winemakers: Duncan Killiner, Jason Mabbett, and Jeff Mausbach

Producer: Manos Negras

Vineyard: Añelo, Neuquen, Patagonia

Varietal: 100% Pinot Noir

Average Age of Vines: 10 years

Average Vineyard Altitude: 1,500 feet

Density: 6,000 plants per hectare

Production: 0.92 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: Indigenous yeasts; 6 day cold maceration; 8 day fermentation, max temperature of 24° C.

Malolactic Fermentation: 100% spontaneous in oak

Aging: 12 months in French oak, 20% new

Alcohol: 14.0

Residual Sugar: 2.4 g/L

Acidity: pH of 3.5; TA of 5.96 g/L

YOUR TASTING NOTES:

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