



## DOMINIO DE FRENEZA

### La Freneza Pinot Noir

#### Region

The most southerly wine region in South America, Rio Negro runs along the river of the same name. It's a small region, with only 1,600 hectares under vine, but vines have been grown here since the 1800s. The altitude (at 250 m.a.s.l.) is low by Argentine standards but due to latitude, the region still enjoys the wide diurnal temperature variation that gives a long growing season. Alluvial soils, with a significant limestone component, support production of excellent cool-climate Pinot Noir and promising old-vine Malbec.

#### Producer

After years of winemaking experience across the globe, in 2020 Agustín Lombroni decided that it was finally time to head home to Patagonia with his family to start his own project. His 'crazy' adventure is built on his passion for one of the most challenging, yet rewarding, varieties - Pinot Noir. Dominio de Freneza's ambition is to bring the vineyard to the glass – producing true expressions of terroir through traditional winemaking methods. The winery uses hand-picking, partial de-stemming, whole bunch fermentation and only the gentlest pisonage and remontage. As Agustín says, 'Our philosophy is that sometimes, less is enough.'

#### Viticulture

Conventional with manual harvesting.

#### Vinification

La Freneza translates as 'the madman' in Esperanto. The grapes for this wine come 60% from the town of Mainque and 40% from San Patricio del Chañar. The harvest is done by hand in boxes of 20 kg. Fermentation takes place with 25% whole bunches, at a temperature of 25-28 °C. With only very soft pisonages and remontages for polyphenol extraction, the maceration lasts 12 days. The malolactic fermentation takes place in 80% used and 20% new French oak barrels. The wine rests in the same barrels for 11 months before being bottled.

#### Tasting Note

Ruby red in colour. Elegant, subtle and floral on the nose, it exhibits notes of wild berries, roses, pomegranate, spices and minerals. A wonderfully fresh and complex expression of Patagonian Pinot Noir.

#### Food Matching

Venison, duck, other game birds, mushroom-based dishes.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Neuquén & Rio Negro, Patagonia
<b>Altitude</b>	250 m.a.s.l.
<b>Blend</b>	100% Pinot Noir
<b>Winemaker</b>	Agustin Lombroni
<b>Body</b>	Medium
<b>Oak</b>	11 months in French oak 20% new, 80% used
<b>Residual Sugar</b>	1.8 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	Non-certified
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites