



## INSPIRED BY CONDOR

### Ojos del Sur Pinot Noir

#### Region

Neuquen is a new Patagonian wine region, with only 1,700 hectares under vine since winemaking began in the early 2000's. With lower elevation and cooler climate than Mendoza to the north, Neuquen is a windy, desert environment. Soils are alluvial (although slightly sandier than Rio Negro to its east) and vineyards tend to orient east to west to catch more sunlight hours. Wide diurnal temperature variation and meltwater from the Neuquen River produce unexpectedly rich reds from Malbec, Pinot Noir and Cabernet Sauvignon.

#### Producer

The vast natural wilds of Patagonia welcome all who choose to make a home there, from the smallest Ojos del Sur butterfly in the mountains to European settlers braving Atlantic storms to build a new life in South America. Unique, extreme, beautiful – these new certified-sustainable wines, a Malbec and Pinot Noir, are a true expression of Patagonia.

#### Viticulture

Vines planted in 2001. Drip irrigation. Ancient Pleistocene terrace, well-drained with coarse rock fragments.

#### Vinification

14 day, traditional temperature controlled fermentation at 26-28°C. 20% of the wine is then aged for 9 months in French oak barrels.

#### Tasting Note

Subtle cherry red in colour with aromas of strawberries and cherries. Very fruity with some notes of spice and vanilla. A fresh, balanced and elegant wine.

#### Food Matching

Butternut squash ravioli, mushroom-based dishes, charcuterie, roast chicken, lean lamb cuts.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Neuquen, Patagonia
<b>Altitude</b>	245 m.a.s.l.
<b>Blend</b>	100% Pinot Noir
<b>Body</b>	Medium
<b>Oak</b>	20% aged for 9 months in French oak barrels
<b>Residual Sugar</b>	3.7 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	Yes
<b>Allergens</b>	Sulphites