



Argentina



WINERY	Bodega Aniello
WINE	'Aniello Soil' Blanco de Pinot Noir
COUNTRY	Argentina
REGION	Upper Rio Negro Valley, Patagonia
VARIETAL	100% Pinot Noir
LOCATION OF VINEYARDS	Mainque', 003 Estate (Latitude 39 degrees South)
ALTITUDE	350mt asl
SOIL	Block 2, high clay content
TYPE OF FARMING	Sustainable
VINIFICATION	Grapes are harvested by hand then, after a careful cluster selection, they are pressed gently, the skins immediately removed to keep from bleeding into the juice (the so-called 'Blanc de Noir' winemaking process typical of Champagne). Fermentation takes place in small concrete tanks at controlled temperature with selected yeasts. Malolactic fermentation is only partially carried out.
AGING	10% of the blend is aged in French oak barrels for a period of 3-5 months.
ALCOHOL CONTENT	13.5%
OENOLOGIST	Federico Moreira
NOTES	100% Pinot Noir from estate-owned vineyards in Mainque where clay soil and a strong tendency to retain humidity allow for a slow and complete maturation of this early-ripening varietal.

TASTING NOTES

A very unusual wine. This is made by pressing Pinot noir and ensuring minimal contact with the skin before fermentation. This is a rich and earthy wine, with a big and full mouthfeel. Very aromatic on the nose, with red currant and white flowers, apricot and ripe peach. Rich and concentrated on the palate, with earthy notes on the finish. A great food wine.

This is a white wine made from red grapes,

ABOUT THE WINERY

Bodega Aniello is a young project started in 2010 when a first property was purchased: approx 30ha of an existing vineyard planted back in 1998 in the Mainque district of the Upper Rio Negro Valley, at 39 degrees South Latitude and 350mt above sea level.

The property and the deriving line of wines are called '006' from the cadastral nomenclature of the estate and it is one of the few vineyards in Argentina (if not the only) located next to an actual flowing river. The first commercial vintage was 2013. The 006 wines are fresh and only see partial oak aging in old barrels.

More recently, another 20ha estate was bought, along with an old winery, originally built in 1927, which is currently being refurbished. The estate also has 1ha of old vineyards planted back in 1932, 4 ha planted in 1947, all of a masale selection of pre-phylloxera Malbec and some Trousseau. These vines are used for the top wines which are currently not being imported.

www.bodegaaniello.com.ar