

ESTANCIA
USPALLATA
MENDOZA - ARGENTINA

2018 PINOT NOIR



ESTANCIA USPALLATA

A breathtaking, sunbathed landscape rises - right in the middle of the vast Andes Mountains. A cool wind blows in the vineyard, aside a pure, natural stream that runs down the slopes. Located at an elevation of 6,500 ft, here the hills have been eroded through the years and have created new colluvial soils at the foot of the mountains. This is the character of our vineyard. Estancia Uspallata is a joint venture between Alejandro Sejanovich & Jeff Mausbach (who work actively on the wines and the vineyard) and Ariel Saud (who owns the property) that takes viticulture to a new and extreme level, being the highest vineyard in all of Mendoza.

TERROIR

Quebrada del Minero - 6,500 ft elevation

SOIL PROFILE

Shallow sandy, rocky with surface stones of quartz porphyries and limestone

HARVEST

Hand-harvested on two dates in the second half of March

VINIFICATION

Micro-vinifications in 500 kg (1,100 lb) harvest bins. Each harvest date has six different individual fermentations, with varying percentages of whole cluster in each.

OAK AGING

8 months in French oak, 8% new

TECHNICAL INFORMATION

Alcohol: 13.0% by volume

pH: 3.65

Acidity: 5.8

2018 ESTANCIA USPALLATA PINOT NOIR

This Pinot Noir exhibits a surprising finesse for the variety grown in high altitude. On the nose you can find an attractive cherry aroma with notes of fine white pepper. The mouthfeel shows a supple texture with finely grained tannins. A very long finish that calls for a second glass.