



Technical Notes

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ALFREDO ROCA PINOT NOIR 2006

ORIGIN

San Rafael, Mendoza, Argentina.

VINEYARDS

40 - 45 acres each Cabernet Sauvignon, Malbec, Chardonnay and Merlot; 35 acres Syrah, 30 Bonarda; 15 each Sangiovese and Chenin Blanc, 10 Tocai Friuliano, 5 Pinot Noir.

COMPOSITION

100% Pinot Noir.

VITICULTURE

San Rafael is the southernmost district of Mendoza. Most of Roca's vines are planted at 800 meters (2,600 ft) above sea level, making for truly cool climate wines. The 5 acre parcel of Pinot Noir (Finca Santa Herminia), south-facing and on iron-red soils, is 3,000 ft above sea level, and could very well be the coolest parcel in all of Mendoza!

YIELDS

Yield are cropped at 3.5 tons/acre.

VINIFICATION

48 hours cold maceration before fermentation. Alcoholic fermentation lasted 12 days at 25°C. Malolactic fermentation was induced using native strains. Matured 8 months 60% American and 40% French oak.

ANALYSIS

13% alc/vol.

TASTING NOTES

Deep crimson color, with black cherry fruit aromas, and light floral, vanilla notes. Ripe and full-bodied on the palate, with delicate plum character and a long, lingering finish.

SERVE WITH

Excellent with pizza and hearty pasta dishes, it will also stand up to red meats, grilled or stewed.



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SAN RAFAEL · MENDOZA · ARGENTINA

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