· BODEGA ·
ANIELLO
PATAGONIA ARGENTINA

PRODUCER PROFILE

Winemaker: Eugenia Herrera
Total hectares planted: 55
Winery: 450.000 liter capacity
RegionRío Negro - Patagonia
Country: Argentina

ANIELLO
SOIL
BLANCO DE PINOT NOIR

THIS IS A WHITE WINE MADE FROM RED GRAPES OF PINOT NOIR (BLANC DE NOIR), FROM OUR VINEYARDS IN MAINQUE, CHACRA 003, IN THE UPPER RIO NEGRO VALLEY, WITH CLAY SOIL AND A STRONG TENDENCY TO RETAIN HUMIDITY, ALLOWING A SLOW AND COMPLETE MATURATION FOR THIS EARLY VARIETY. WITH COMPACT AND SMALL CLUSTER, PATAGONIAN PINOT NOIR ACHIEVES ITS BEST EXPRESSION GIVING PARTICULAR AND DISTINCT CHARACTERISTICS, SPECIFIC TO THE REGION.

LOCATION

Vineyard Estate 003, Mainque, Uper Rio Negro Valley
Soil Type Block 2, Chacra 003 - High clay content

Latitude 39° South

WINEMAKING

Varietal composition: 100% Pinot Noir

Early manual harvest. The grapes are receptioned within the morning cold, after a cluster selection, they are milled and placed in a pneumatic press in presence of CO2 pellets that decrease temperature and slow down oxidative phenomena. The must obtained is placed in stainless steel tanks, with added enzimes specific for clarification and put into concrete pots fermentation (15-17° C) in the presence of selected yeasts. The malolactic fermentation is partially interrupted. 10% of the blend is aged in french oak barrels for a period of 3-5 months.

ANALYTICAL INFORMATION

Alcohol: 13% - **Total Acidity:** 5,66 g/l - **Residual Sugar:** 3,13 g/l **PH:** 3,42

TASTING NOTES

Pale yellow color with golden flashes, denoting its origins. The nose expresses seriusness, white flowers, citrus notes, austere. On the palate, elegant and pleasant, with notes of wild strawberry, good volume and balanced acidity that refreshes the mouth. An ideal accompaniment to seafod, cheese and pasta with soft sauces.

REVIEWS

90 pts. - Tim Atkin MW (Aniello Soil Blanco de Pinot Noir 2016)
92 pts. - Descorchados (Aniello Soil Blanco Pinot Noir 2016)
90 pts. - Tim Atkin MW (Aniello Soil Blanco de Pinot Noir 2022)