

Bemberg 'La Linterna' Pinot Noir – Los Arboles, Mendoza

COUNTRY	REGION	GRAPE	VINTAGE
Argentina	Mendoza	100% Pinot Noir	2015

ABOUT THE DOMAINE

The Bemberg family have established Bemberg Estate with the ambition of producing the finest wines in Argentina. With an ultra-selective approach to the very best micro-terroirs, from Salta to Mendoza, Daniel Pi, one of the most respected winemakers in Argentina, is crafting a unique wine collection that represents the pinnacle of what each region can offer. Carefully hand-harvested, each grape variety is fermented in stainless steel with indigenous yeasts, maintaining the authenticity of site origin, prior to maturation in French oak barrels. These estate hallmarks allow a smooth, rounded texture across the range, with deep fruit concentration and inimitable complexity.

WINEMAKING

Pinot Noir from 15% whole bunches and 85% destemmed whole berries. Native yeast fermentation in 6000L French Oak foudre, punching down three times a day during the fermentation process. Racking into first and second use Burgundy barrels for natural malolactic fermentation and ageing for 12 months. Light filtration prior to bottling.

TASTING NOTES

On the nose this wine has aromas of strawberries and roses with a twist of orange zest, while daring to show its fresh, spicy, herbal edge and firm tannic presence from whole bunch inclusion, complemented by judiciously balanced toasty oak. Savoury undertones of forest floor and a flinty, crushed stone mineral power completes the picture of this multi-layered beauty. This 2015 currently shows a slightly tighter, bolder and more confident approach in both spice and structure while delivering a promise to reveal more of its intriguing, pretty layers with a little more patience.



TECHNICAL NOTES

Alcohol by volume
14.1%

Residual sugar
2.7g/L

Acidity
3.64 - 5.6g/L