

BODEGA NOEMIA DE PATAGONIA

A LISA MALBEC ALTO VALLE DEL RIO NEGRO

BODEGA NOEMÍA DE PATAGONIA IS ONE OF THE SOUTHERNMOST WINERIES IN THE WORLD. THE NOEMÍA ESTATE, COMPRISED OF 12 HECTARES ESSENTIALLY IN THE DESERT, SITUATED IN THE RIO NEGRO VALLEY AT THE NORTHERN EDGE OF PATAGONIA, IN ARGENTINA. CONTESSA CINZANO AND HANS VINDING-DIERS RECOGNIZED THE POTENTIAL OF THIS REMOTE RIO NEGRO VALLEY, AND SINCE, 2000, HAVE TAILORED AND RESUSCITATED THE LAND. A LISA, DEDICATED TO THE GRANDMOTHER OF THE HANS'S FAMILY, IS A 90% MALBEC AND 9% MERLOT AND 1% PETIT-VERDOT, CULTIVATED PARTLY ORGANICALLY AND BIODYNAMICALLY.

TASTING NOTES

A dense violet and plum color, with a bouquet of dark berries, cherry, minerals, and cocoa. Medium-bodied with an excellent structure, notes of cherry and cassis; with balanced, persistent tannins.

FOOD PAIRINGS

A flexible wine that can be served by the glass on its own; pairs well with pasta, fish, white meats and red meats.

VINEYARD & PRODUCTION INFO

Vineyard location:	South Side of Rio Negro
Green status:	cultivated partly organically and biodynamically
Soil composition:	Clay, silt, gravel, sand, limestone, fluvial soil
Training method:	Guyot
Elevation:	240 m above sea level:
Vines/hectare:	3500 plants per hectare/15 hectares
Exposure:	Various exposures
Vine Age:	40 years old
Harvest time:	Mid March hand picked
First vintage:	2004

WINEMAKING & AGING

Varietal composition:	90% Malbec and 10% Merlot
Fermentation container:	Stainless steel tanks
Maceration technique:	10 days Little extraction
Type of aging container:	Used French 225L barrels/ Stainless
Length of aging:	10 months
Length of bottle aging:	3 months

TECHNICAL DATA

Alcohol:	14 %
Residual sugar:	1.6 g/L
Acidity:	5.41 g/L
Dry extract:	32.3 g/L

PRODUCER PROFILE

Estate owned by:	Hans Vinding-Diers
Winemaker:	Hans Vinding-Diers
Total acreage of vine:	15 hectares)
Winery Production:	57,000 bottles
Region:	Rio Negro Valley, Argentina



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