



**TOP
SELECTION**
EST. 2000

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

COUNTRY

Argentina

REGION

Mendoza

GRAPE

100% Pinot Noir

VINTAGE

2017

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

15% whole bunches, 85% destemmed whole berries. Fermentation: Spontaneous fermentation in 4,000L oak vats following 5 days of cold soaking. Malolactic Fermentation & Ageing: Completed in 300L barrels (first and second use). Ageing Period: 15 months. Bottling: Light filtration prior to bottling. Production: 2,400 bottles produced.

TASTING NOTES

Subtly perfumed with notes of cranberries, wild raspberries, rose hips, lemon zest, cocoa, olives and red tea on the nose. It's medium-bodied with tight, very fine tannins. Beautifully structured. Just starting to open and show some savoury mushroom notes, along with the vibrant red fruit.



TECHNICAL NOTES

Alcohol
14%