

ALFREDO ROCA

TECHNICAL NOTES

ALFREDO ROCA 2016 "FINCAS" PINOT NOIR

The Roca family has been producing wine in Mendoza for 4 generations, and currently farms 280+ acres in San Rafael, the southernmost province of Mendoza. At altitudes of 2,600 feet above sea level, Roca's vineyards produce distinct, cool-climate wines of singular quality.

VINEYARDS

280+ acres planted to Malbec, Cabernet Sauvignon, Chardonnay, Pinot Noir, Bonarda, Merlot, Sauvignon Blanc, Syrah, Tocai and Chenin Blanc, with small acreage of Torrontes and Tempranillo. Vineyards (Finca La Perseverancia, Finca Los Amigos, Finca Santa Herminia) are planted at 2,600+ feet above sea level.

APPELLATION

San Rafael (Mendoza).

COMPOSITION

100% Pinot Noir.

VITICULTURE

Fruit was sourced from the *Finca Santa Herminia* and *Finca La Perseverancia* vineyards. Soils are comprised and sandy, loam and silty, clay. Yields of 3.7 tons/acre. Manual harvest from 17 year old vines.

VINIFICATION

Fermented in temperature-controlled concrete tanks. 3 day cold soak, with a total maceration period of 28 days and 2 gentle, pump-overs per day. 15% was fermented and matured 4 months with oak staves.

ALCOHOL

13.4%

TASTING NOTES

Loaded with authentic, Pinot Noir character. Pale in color, with black cherry fruit aromas, and light floral, vanilla notes. Ripe and round 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.



UPC bottle 097871007559

GTIN-14 case 10097871007556



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