



# BODEGA EL PORTILLO

## FINCA EL PORTILLO PINOT NOIR 2006

<b>Winery</b>	<i>BODEGA EL PORTILLO</i>
<b>Variety</b>	<i>PINOT NOIR</i>
<b>Vintage</b>	<i>2006</i>
<b>Region</b>	<i>Valle de Uco–Tunuyán–Mendoza</i>
<b>Country of Origin</b>	<i>Argentina</i>
<b>Blend</b>	<i>100 % Pinot Noir</i>
<b>Wine Maker</b>	<i>Mauricio Fogliati</i>

### Tasting Notes

This is a rich, young and full-bodied wine with intense crimson red hints. Cherries, ripe blackberries and a subtle note of spices make this wine a refined delicacy to admire. A well-balanced palate with soft sweet tannins leads to an elegant finish.

### Vineyard Notes

This pinot noir was made entirely of hand-harvested grapes from select plots of our vineyard estate Finca El Portillo, located at 1,100 meters (3,610 feet) above sea level. Soils are the alluvial type, lying on a gravel bed with good permeability and drainage.

### Vintage Report

The 2006 season offered excellent weather conditions in the high sections of the Uco Valley, resulting in grapes with well-balanced sugar. A mild winter, with abundant snowfall and cold temperatures, led to good sprouting. The spring was dry with good conditions for blossoming and fertilization, especially for the PINOT NOIRE variety, which experienced 80 to 90 percent curdling. Summer saw high temperatures, which cooled in late February, and March, providing ideal weather for long-cycle varieties. The significant daily thermal amplitude in the high sections of the Uco Valley contributed to the fine development of anthocyanins.

Drip irrigation was used, enabling the plant to receive the right amount of water for an optimum development of foliage. Yield was regulated between 2 to 3 kg per plant. When harvesting time drew near, the plants were leaved to enable warm sunlight to reach the fruit, thus permitting a better concentration of components and good air circulation. The collaborative efforts of the enologist and agronomist throughout the year encouraged fruit of the finest quality.

### Winemaking Report

Grapes were hand-harvested at the optimum ripening point. After soft de-stemming and berry selection, they were placed in stainless steel tanks, before fermentation we made a cool skin contact at low temperature (8°C) TO OBTAIN MORE FRUIT, after this in the same stainless steel where fermentation/maceration with select yeasts took place at 24 C to 26 C (75 F to 79 F) for 10 to 15 days, to preserve the fruity character of the variety. After fermentation, the wine was racked by gravity into stainless steel tanks, avoiding the need to pump.

### Winemaking Details

Cool skin contact: 24 hs 8°C  
Maceration: In tanks for 10 to 15 days at 24 C to 26 C (75 F to 79 F)  
Yeast Type: Select active dried yeast  
Fermentation Temperature / Time: 24 C to 26 C (75 F to 79 F) for approx. 10 days  
Reductive Handling: None  
Maturation Process / Time: Maturation and storage in stainless steel tanks  
Fining Agents: nothing  
Filtration Types: Diatomaceous earth membrane

### Analysis

Alcohol: 13.50%  
Tartaric Acidity g/L: 5.00  
Residual Sugar g/L: 1.85  
pH: 3.65