



# **PRODUCER PROFILE**

Winemaker: Federico Moreira Total hectares plante**d:** 55 Winery: 450.000 liter capacity Region: Río Negro - Patagonia Country: Argentina



PRODUCED WITH GRAPES FROM OUR OWN VINEYARDS LOCATED IN MAINQUE, UPPER RIO NEGRO VALLEY, PATAGONIA ARGENTINA. MANUALLY HARVESTED IN SMALL BINS AT THE PERFECT TIME. 006 IS NAMED AFTER THE CADASTRAL NOMENCLATURE WHERE THE VINES ARE PLANTED.

# **LOCATION**

Vineyard	006 Estate, Mainqué, Upper Río Negro Valley
Soil Type	Block 10 - Sandy / Loamy
Latitude	39° South

# WINEMAKING

Varietal composition: Pinot Noir

The grapes are hand-harvested at our own estate in Mainque, Upper Rio Negro Valley, and then they go through a cold maceration. Fermentation takes place in small concrete tanks in a slow, cool temperature-controlled process, with 30% of the cluster. We use both indigenous and selected yeasts. Malolactic fermentation also takes place in tanks.

# ANALYTICAL INFORMATION

Alcohol: 13% - Total Acidity: 5,48 g/l - Residual Sugar: 1,83 g/l - PH: 3,6

# **TASTING NOTES**

Attractive pale ruby color. With lovely aromas of red fruit such as cranberry and straw-berry, along with some hints of roses and earthy minerals. Round tannins and an enhanced minerality, with a beautiful structure and finish.

# REVIEWS

91 pts. - Tim Atkin (Aniello 006 RSE Pinot Noir 2016)
91 pts. - James Suckling (Aniello 006 RSE Pinot Noir 2016)
90 pts. - James Suckling (Aniello 006 RSE Pinot Noir 2017)
88 pts. - James Suckling (Aniello 006 RSE Pinot Noir 2019)
90 pts. - Tim Atkin (Aniello 006 RSE Pinot Noir 2020)
91 pts. - Joaquin Hidalgo - Vinous (Aniello 006 RSE Pinot Noir 2022)