



UNITED CELLARS

ARGENTINA



ATAMISQUE

Catalpa Pinot Noir 2015

"A Pinot Noir from Argentina with a French accent"

Production

Catalpa Pinot Noir comes from a single vineyard located in the Uco Valley's Tupungato area, one of the best wine-growing regions within Mendoza, Argentina. The vineyard is located at 4,430 feet high, enjoying a privileged sun exposure and cool temperatures that allow the grapes to have a perfect ripening. The grapes are hand picked and selected in a sorting table. Temperature controlled fermentation takes place in stainless steel tanks. About 40% of the wine is aged in new French oak barrels for 12 months. The rest stays in stainless steel tanks and is blended again with the oak aged portion before bottling.

Tasting Notes

Lively floral and red fruit aromas, with cherries, cinnamon and hints of cigar box. In the mouth, it is medium-bodied, elegant and well-balanced, with smooth tannins and intense red fruit notes carried through the finish. Pair with poultry, red meats, pastas, cheese and cold cuts. Aging potential of 8 years.

Accolades

92– Atamisque Catalpa Pinot Noir 2014 – James Suckling

92– Atamisque Catalpa Pinot Noir 2014 – Tim Atkin

Appellation

DO Uco Valley

Location

Tupungato - Mendoza

Winery Size

140 HA

Winemaker

Philippe Caraguel

Varieties

100% Pinot Noir

Aging

12 months new french oak

Age of Vines

16 Years

Elevation

1350 m

Soil

Alluvial with a rock foundation and sand in the top layers

Max Yield

5.000 Kgs/ha

Alcohol Content

14 %

Production

12.000 Bottles

Farming

Sustainable