



EVERY BOTTLE



TELLS A STORY

ALLAMAND PINOT NOIR



TECHNICAL INFORMATION

Country	Argentina
Region	Mendoza
Sub-Region	Valle de Uco
Producer	Bodegas Luminis
Vintage	2013
Composition	100% PINOT NOIR
Certifications	Environmentally Friendly

WINEMAKER NOTES

Luminis' main objective with the Valle de Uco line of wines is to show the distinctive characteristics that our own grapes grown in the Valle de Uco region are capable of expressing. Allamand Valle de Uco Pinot Noir 2013 is a 100% pinot noir that is made with fruit that comes from the 1.8 hectares plot that belongs to our friend Juan Pablo Calandria, located in the district of El Peral, department of Tupungato, part of Valle de Uco.

TASTING NOTES

Starting at 3,000 feet above sea level and located at the feet of the Andes range, the Valle de Uco region is today's place for elegant and refined wines in Argentina: generally showing wines with higher natural acidity, deep bright purple colors, and more floral aromas in the nose. These characteristics, very typical of wines made with 100% fruit from Valle de Uco, translate into wines that are more complex, interesting, and easy to drink. Luminis' objective is to capture these differentiators and offer them through our Valle de Uco line of wines. Aromas of fallen cherry and preserved mushroom with a soft, shy, dryish thin body and a smooth dried cherry, wood chips, and a bitter almond finish with a light oak flavor.

VINEYARD

El Peral is a high elevation district that generally enjoys an above average number of cloudy days when compared to other places in Mendoza, allowing for fresher days and therefore enabling this pinot noir to better keep its fruit and freshness. This pinot noir is planted both on top of a hill and at the foot of the hill facing east being guarded, to the north, by an orchard of walnuts that further protects this pinot noir from being burnt by the sun allowing it to grow and mature in a much more friendly micro-climate that better suits its finicky characteristics.



EVERY BOTTLE



TELLS A STORY

VITICULTURE

This vineyard is tended in a very natural way with no herbicides, pesticides, and sprays of any sort being applied since it was planted in 2000. This pinot noir was hand picked on 15 kg trays on April 4th at approximately 2.23 tons/acre (27.5 hl/ha).

VINIFICATION

Cristian did 5 days of cold maceration followed by 15 days of maceration with 2 punch down sessions done by hand per day. 10% of the wine spent 12 months in new Burgundian oak and then 9 months in the bottle before we release it to the market. Total production of this wine was 936 6-packs.

