



ALTO LIMAY

Pinot Noir

Patagonia, a name not immediately conjured when contemplating viticulture's heartlands, impresses with its annual yield of fine wines. Perched at South America's southern extremity, straddling both Argentine and Chilean stretches of the Andean heights, Patagonia's allure lies in its centuries-old mosaic of settlers. In the midst of this wild, windswept region, Alto Limay emerges. A collaboration between Familia Schroeder and Paul Hobbs, Alto Limay focuses on Pinot Noir and Chardonnay. This area, known for its challenging winegrowing conditions, features short, sunny summers and low-vigor soils perfect for Burgundian varieties. The persistent winds necessitate poplar windbreaks around each vineyard block, resulting in thick-skinned berries with deep color and rich aromas.

The vineyards of Alto Limay are characterized by their sandy, silty soils interspersed with pebbles and rocks, underlined by limestone bedrock. The area's well-drained soils and constant winds lead to high evaporation rates, naturally keeping yields low. The Limay River, which carries snowmelt from the Andes, provides the necessary water for cultivation in this otherwise desertic region.

Their journey involves not only crafting exceptional wines but also unearthing the relics of the past. During the winery's construction, fossilized bones of a large herbivorous dinosaur were discovered. This remarkable find led to the creation of a specially designed cellar to house the original bones, which you can see in the floor of the cellar. The dinosaur, later identified as a new species, was named Panamericansaurus Schroederi in honor of the Schroeder family's contribution to the excavation.

Sourcing Pinot Noir from the family's high-altitude vineyards in the mountains of Patagonia, the grapes are harvested by hand and fermented whole cluster in open top stainless steel tanks. The consistently windy conditions require poplar tree windbreaks on all sides of each block and leads to thick-skinned berries with deep color and rich aromatics. The Alto Limay Pinot Noir is a prime example of high-altitude pinot noir at its best - concentrated, yet electric and precise.

LOCATION

Argentina, Patagonia

SOIL

Sand, silt, limestone bedrock

ELEVATION

300-500 meters

FARMING

Sustainable

VARIETIES

Pinot Noir

AGE OF VINES

12 years-old

FERMENTATION

Hand picked, selected yeasts in opencast stainless steel tanks, 11 day fermentation and 4 day maceration, malolactic fermentation in stainless steel tanks, no filtering

AGING

8 months in new oak barrels (40%) and stainless steel tanks (60%)

ACCOLADES

90 – 2020, *James Suckling*

91 – 2018, *James Suckling*

91 – 2016, *James Suckling*

