



NOBLE ESSENCE OF ANCIENT PATAGONIA

Familia Schroeder combines in its structure the perfect combination strictly selected clusters. Noble and passionate, it constitutes the most genuine expression of ancient Patagonia. 15 acres with particular care the most ambitious dream feed of the winery. The excessive zeal in selecting clusters of best years is evident in the careful tracking of the whole process, from the vineyard to the bottle.

This is a testimony to its rigorous development in small 5000 liters tanks, from 18 to 24 months new French oak barrels and of bottle aging over 12 months.

Familia Schroeder combines the ultimate expression of emblematic strains with inspiration manifest Patagonian Pinot Noir in the blend Malbec and limited edition varietals Malbec and Pinot Noir.

FAMILIA SCHROEDER PINOT NOIR - MALBEC 2005

Tasting notes

Red wine of deep bright red colour with some violet hints.

This blend features a complex nose. Ripe red fruits aromas such as plums, sour berries and cassis, gently combined with floral and spicy nuances. Delicate vanilla and chocolate tones were developed during

The long ageing in french oak barrels.

Sophisticated mouth-feel and remarkable elegance.

The wine expands on the palate letting the flavors linger persistently.

Winemaker

Lic. Leonardo Puppato

Harvest date: Pinot noir at the end of february, and, malbec the First days of april 2007

Varietal composition: Pinot noir 50%, malbec 50%

Yield: 5300 kilos / hectare

Harvest method: Picked by hand in 18kg boxes and hand selection of Bunches in a vibratory table.

Cold maceration: 24 hours in cold chambers, then 36 hours in stainless Steel tanks in reductive environment with dry ice.

Alcoholic fermentation: Twenty days at 23°C in stainless steel tanks with Selected yeasts.

Second maceration: Seven days at low temperature with submerge cup.

Malolactic fermentation: Induced with lactic bacteria in new french oak Casks.

Aging: 100% of this wine was aged 18 months in new french Oak casks.

Technical information

Alcohol: 14,5 %vol

Total acidity: 5,46 g/l

Ph: 3,56

Residual sugar: 2,28 g/l

Production

15.700 bottles

