

MANOS NEGRAS

Real winemakers get their hands dirty. Hands black with wine. That's what Manos Negras is all about. Rolling up our sleeves and getting our hands dirty. That's how we make these hand-crafted wines.

Vineyard: Rio Negro, Patagonia Argentina..

Varietal: 100% Pinot Noir

Fermentation: This Pinot Noir is produced by micro-fermentations of grapes harvested in different dates. This creates an attractive complexity in the final wine. Cold maceration for 3 days then fermented at a low temperature, less than 68°F/20°C, for 14 days. A soft Pigeage practice is performed three times a day on a daily basis.

Aging: 12 months in French oak, 20% new por 14 meses.

pH: 5,6

Total Acidity: 5.96 g/L



Old vines from Rio Negro, Patagonia Argentina, give birth to this wine. Elegance, freshness and delicacy that emerge sip after sip. A real craftsman in search of the purest expression of this unique place.