



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

La Freneza Pinot Noir, Dominio de Freneza

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| Price | £18.19 |
| Code | FREN025 |

La Freneza is a wonderfully fresh and complex expression of Patagonian Pinot Noir. Translated as 'The madman' in Esperanto.

Tasting Notes:

Ruby red in colour. Elegant, subtle and floral on the nose, it exhibits wild berries, roses, pomegranate, spices and good minerality.





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Specification

Vinification The most southerly wine region in South America, Rio Negro runs along the river of the same name. It's a small region, with only 1,600 hectares under vine, but vines have been grown here since the 1800s. The altitude (at 250 m.a.s.l.) is low by Argentine standards but due to latitude, the region still enjoys the wide diurnal temperature variation that gives a long growing season. Alluvial soils, with a significant limestone component, support production of excellent cool-climate Pinot Noir. The grapes for this wine come 60% from the town of Mainque and 40% from San Patricio del Chañar. The harvest is done by hand and fermentation takes place with 25% whole bunches, at a temperature of 25-28 °C. The malolactic fermentation takes place in 80% used and 20% new French oak barrels. The wine rests in the same barrels for 11 months before being bottled.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country Argentina

Region Patagonia

Type Red Wine

Grapes Pinot Noir

Genres Vegan, Vegetarian

Vintage 2020

Body Elegant, refined and supple

Producer Dominio de Freneza

Producer Overview After years of winemaking experience across the globe, in 2020 Agustín Lombroni decided that it was finally time to head home to Patagonia with his family to start his own project. His 'crazy' adventure is built on his passion for one of the most challenging, yet rewarding, varieties – Pinot Noir. Dominio de Freneza's ambition is to bring the vineyard to the glass – producing true expressions of terroir through traditional winemaking methods. The winery uses hand-picking, partial de-stemming, whole bunch fermentation. As Agustín says, 'Our philosophy is that sometimes, less is enough.'

Closure Type Cork

Food Matches Drink with Duck or Venison. A mushroom based dish would work well too.