



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## La Freneza Pinot Noir, Dominio de Freneza

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<b>Usual Price</b>	£17.99
<b>Discount Price (inc. VAT)</b>	£14.99
<b>Code</b>	FREN025

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

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### **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.