

DOMINIO DE FRENEZA

La Voja Pinot Noir

Region

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 and promising old-vine Malbec.

Producer

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 and only the gentlest pisonage and remontage. As Agustín says, 'Our philosophy is that sometimes, less is enough.'

Viticulture

Conventional with manual harvesting.

Vinification

La Voja means 'the way' in Esperanto. Grapes are sourced from San Patricio del Chañar and from Mainque. The harvest is done by hand in boxes of 20 kg. Fermentation takes place with 10% whole bunches and 10% stems at a temperature of 25-28 °C. With only very soft pisonages and remontages for polyphenol extraction, the maceration lasts 10 days. The malolactic fermentation takes place in 100% French used barrels. The wine rests in the same barrels for 9 months before being bottled.

Tasting Note

Ruby red in color. Mineral and austere, it exhibits notes of spices, blueberries, strawberries and fine herbs.

Food Matching

A lovely match for feathered game, roast chicken, salmon, or a salad of goat cheese and beetroot.



Technical Information

Country	Argentina
Region	Neuquén & Rio Negro, Patagonia
Altitude	250 m.a.s.l.
Blend	100% Pinot Noir
Winemaker	Agustin Lombroni
Body	Medium
Oak	9 months in used French oak
Residual Sugar	1.8 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Non-certified
Biodynamic	No
Allergens	Sulphites