



Technical Information

Country	Argentina
Region	Los Chacayes, Tunuyán, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Pinot Noir
Winemaker	Alejandro Canovas
Body	Full
Oak	9 months in French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

FALASCO WINES

Hermandad Winemaker Series Pinot Noir

Region

One of Uco Valley's most desirable subregions, Los Chacayes is located in the centre of the Tunuyán region. An IG since 2017, it has only around 1,000 hectares of its alluvial soil under vine. Vineyards are planted at 1,100 - 1,500 m.a.s.l and experience day/night temperature variations of 10-15°C supporting development of aromatic compounds and phenolic maturation for good colour and tannin. Malbec here tends to show bright red fruit aromas and a robust tannic backbone. Mediterranean red varieties also perform well.

Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Alejandro Canovas and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir.

Viticulture

Utilises fruit sourced from a single vineyard in Los Chacayes. VPS drip irrigation. Loamy, sandy soil, with a large presence of both fragmented stones and rounded pebbles, some of them with calcareous deposits.

Vinification

Cold maceration for 4 days at 8°C in stainless steel tanks followed by fermentation at 22°C. Alcoholic fermentation with selected and native yeasts. 100% malolactic fermentation. Aging in second use French oak barrels for 9 months. Natural clarification.

Tasting Note

Perfumed aromas of cherries and strawberries with subtle spicy notes. Sweetly fruited in the mouth with good acidity providing balancing freshness, Svelte tannins lead to a long and satisfying finish.

Food Matching

Roasted poultry and game birds, rabbit. Mushroom-based dishes.