

ALFREDO ROCA

FINCAS



Composition:	100% Pinot Noir.
Vintage :	2024
Appellation:	San Rafael, Mendoza.
Vineyard:	Finca Santa Herminia, soils are comprised and sandy, loam and silty, clay.
Altitude:	2,600 feet above sea level
Yields per acre:	3.7 tons/acre.
Harvest:	Manual, transport from the vineyard to the winery in boxes of twenty kilograms.
Harvest date:	Second week of March.
Ageing:	25% was fermented and matured 2 months with oak staves.

VINIFICATION

Fermented in temperature-controlled concrete tanks. Three day cold soak, with a total maceration period of 28 days and two gentle, pump-overs per day.

TASTING NOTES

Authentic Pinot Noir of pale in red color. Its intense sweet aroma is further enhanced with tinges of cherry and slight oak. It fills the mouth with red fruit and plums with soft tannis, and light floral, vanilla notes. Ripe and round on the palate, with delicate plum character and balanced acidity give way to a smooth, lingering finish.

SERVE WITH

Excellent with pizza and hearty pasta dishes, it will also stand up to red meats, grilled or stewed.



ALFREDO ROCA

SAN RAFAEL - MENDOZA

54 260 4497194 / 4497250 roca@rocawines.com
www.rocawines.com