

# FAMILIA SCHROEDER

PATAGONIA - ARGENTINA



## Saurus Barrel Fermented Pinot Noir

### PRODUCER'S STORY

Familia Schroeder vineyards are located at 39° South Latitude, in San Patricio del Chañar Valley, Patagonia Argentina. Endless horizons frame this particular terroir that combines pebbly soils with warm days and cool nights which breeds a thorough ripening and balanced acidity. The proverbial winds of the region play a major role on the quality of the grapes by making the berries to grow smaller with thicker skins. The winery's building lies on a gentle slope dominating the vineyards allowing a gravity flown winemaking.

The discovery of fossilized bones of a large herbivorous dinosaur during the construction of the winery, inspired the brand SAURUS.

### WHAT HAPPENED IN 2017?

The weather conditions allowed a controlled harvest with no climatic contingencies.

The bunches had an optimum ripening with very good acidity levels.

Healthy and an excellent quality grapes were obtained.

### WHAT DOES IT TASTE LIKE?

Ayer after layer of subtle aromas open in the glass. Cold macerated for 3 days, the solids are separated on pneumatic press and liquid must is fermented in new oak barrels, stays on the lees for 6 months. Silky, fresh and appealing.

### WHAT TO DRINK IT WITH?

Tuna, veal, duck. Mushrooms, basil or mustard sauces.

Enjoy at 16°C

### WHAT'S IN IT?

VINTAGE	2017
GRAPE VARIETY	100% Pinot Noir
REGION	Patagonia, Argentina
WINEMAKER	Leonardo Puppato
ALCOHOL (ABV)	14% Vol
STYLE	Still, Medium body
FARMING	Conventional
AWARD	92 Pts, Tim Atkin 2019

