

PIRCAS NEGRAS

Barbera

Vintage: 2010
Appellation: La Rioja, Argentina
Varietals: 100% Barbera
Alcohol: 13%
pH: 3.5
Residual Sugar: 2.81 g/L
Sulfites: 89 ppm
Winemaker: Rodolfo Griguol

Organic Certificate:

Grapes and facilities have been certified by USDA Accredited Argencert SRL and meet all organic standards established by the National Organic Program.



Soil: Sandy, calcareous soil of alluvial origin at 3,600 ft. above sea level together with the low humidity and low rainfall make the Famatina Valley an ideal environment for wine growing. The north-south orientation of the Andes provides the vineyards with enough sunlight while protecting them from the wind and the rain.

Viticulture: The watering systems used in the vineyards are a combination of traditional flooding method, which uses glacial run-off or snow melt water, and computerized drip irrigation systems that pump underground water. Grapes are hand harvested in the cool morning hours.

Winemaking: Aged for four to six months in innerstaves, 70 % French and 30% American.

Notes: Refreshing and bright. Aromas of cherry and plum. On the palate, mulberry and sour cherry flavors are backed by cinnamon and vanilla undertones. Pairing suggestions: creamy risottos, roasted vegetables or sheep's milk cheeses.

The Co-op: Pircas Negras are the organic wines produced by the La Riojana Cooperativa, a co-op of 550 member farmers in the Famatina Valley. The organic Pircas Negras wines have allowed farmers to demand a higher price for their grapes. Every year, La Riojana buys more land for certified organic conversion to keep up with the world-wide demand for wines made with organic grapes. Profit sharing is also distributed amongst all members of the co-op, which has raised the standard of living for the indigenous farmers of the valley.

Awards: **Bronze Medal**—Contemporary Packaging Design, 2010 Los Angeles International Wine & Spirits Competition



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