

PIRCAS NEGRAS

Shiraz

Vintage: 2009
Appellation: La Rioja, Argentina
Varietal: 100% shiraz
Alcohol: 13.3% **Residual Sugar:** 2.89 g/L
pH: 3.7 **Sulfites:** 100 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 (6 in.) 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. The average summer temperature in the region is 95 F during the day and 63 F at night.

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: Aromas of blackberry and lavender. On the palate, ripe and jammy raspberry flavors are layered with nuances of pepper, rosemary and spice. Pairing suggestions: Braised beef or duck with wild rice.

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 standards 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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