

PIRCAS NEGRAS

Malbec

Vintage: 2012
Appellation: La Rioja, Argentina
Varietal: 100% Malbec
Alcohol: 13%
pH: 3.5
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 from four to six months in 100% French innerstaves.

Notes: On the nose, scents of plum, blackberry and spice. Expressions of blackberry and cherry interwoven with subtle elements of vanilla, allspice and fresh herbs. Pairing suggestions: pork or tortellini stuffed with prosciutto.

The Co-op: Pircas Negras are the organic wines produced by La Riojana Cooperativa, a co-op off 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: **Silver Medal**—2010 Los Angeles International Wine & Spirits Competition
Bronze Medal—Contemporary Packaging Design, 2010 Los Angeles International Wine & Spirits Competition



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