

BARDA 2009,

Pinot Noir von Marchese Piero Incisa della Rocchetta
Bodega Chacra, Patagonien

Die Weine der Bodega Chacra sind große Pinot Noirs von Marchese Piero Incisa (Enkel von Mario Incisa della Rocchetta, Sassicaia), die auf etwa 220 Meter Höhe am Rio Negro in der Wüste Patagoniens von alten wurzelechten Reben nach konsequent **biodynamischem** Verfahren hergestellt werden.
Zur Bewertung der Weine s. die Fachpresse, aufgeführt in www.bodegachacra.com.

Lea & Sandeman review:

Bodega Chacra

Bodega Chacra is Piero Incisa della Rocchetta's personal project in Rio Negro, Argentina (Patagonia). It mainly produces Pinot Noir, made by the highly-regarded winemaker Hans Vinding Diers. In 2004 Piero Incisa purchased the first of the Chacra vineyards, an abandoned plot planted in 1932. This single vineyard of gnarled Pinot Noir vines, planted on their own rootstocks, is head trained and produces tiny bunches of small, concentrated berries. Two more sites soon followed, one vineyard planted with Pinot Noir in 1955 and another in 1967. A fourth vineyard was then planted on the site of the original 1932 vineyard, using only rootstocks taken from both the 1932 and 1955 plots. This last vineyard is the basis for the 'Barda' wine, together with deselected grapes and wines from the single vineyard plots. The gravels and coarse alluvial pebbles, with a significant limestone content in the soils, together with a fresh, dry climate and great luminosity, allow for the minimum treatment in the vineyard and allowing for biodynamic practices to be followed, which combined with a green harvest in January yields are kept very low. Harvested manually, the wines are fermented naturally in large round cement vats (Piero calls them his 'Bentleys') with the minimum of intervention before being put into Burgundian oak barrels of which about twenty percent are new. Malolactic fermentation takes place naturally in barrel over the course of the following six months, and the wines are then left undisturbed on their lees before being bottled without any fining or filtration.