



BODEGA CHACRA

Year Founded: 2004

Region: Patagonia

Winemaker: Piero Incisa

-Organic-

In 2004, Piero Incisa della Rocchetta purchased the first of Bodega Chacra's vineyards, a property with an existing, though abandoned, vineyard planted in 1932 in the Rio Negro Valley in northern Patagonia. This vineyard of gnarled and ungrafted Pinot Noir vines was later added to a neighboring vineyard of vines planted in 1955. With these old vineyards, ostensibly in the middle of nowhere, Piero has created a winery that exists outside of the usual New World vs. Old World debate and is redefining what is possible with Pinot Noir (and now Chardonnay with the help of Jean-Marc Roulot) in the Southern Hemisphere.

Bodega Chacra is located in the Rio Negro Valley of northern Patagonia. The property's location in the arid central Argentine desert is tempered by the confluence of the Neuquen and Limay Rivers, both of which flow from the Andes and converge in the Rio Negro, which in turn flows into the Atlantic. The climate is dry, with a maximum humidity of thirty percent and an average of seven inches of rainfall annually. This aridity, coupled with the natural barrier of the surrounding desert, results in a complete absence of phylloxera and vine diseases. The soil of the Rio Negro Valley, an ancient riverbed composed of limestone, sand, and clay, coupled with the Valley's pristine pollution-free air and tremendous luminosity, make for ideal conditions to grow Pinot Noir.



2023 '55' Pinot Noir

Cincuenta y Cinco comes from three vineyards totaling 7 hectares, planted in 1955 which gently rest on a sea of pebbles, typical in riverbed soils. Soils are clay, sand, limestone and alluvial covered in calcereous matter. It is fermented with its whole bunches at very low temperatures, enhancing the floral characteristics of the wine. It is essential 50% whole cluster with the rest of the stems used to make the pied de cuve. Cincuenta y Cinco has the most tension of all of Piero's wines. It is aged in a combination of neutral oak barrels and 4000 liter cement vats. (60/40; cement/old oak).

97 Points - James Suckling - *"This is incredibly fresh and vivid with orange peel, orange blossoms, cherries and hints of rose stem. Medium-bodied with a sleek and racy palate of creamy, fine tannins and a energetic length and purity."*



2024 'Barda

Barda is the local term for “eroded steep slope” Often perceived as the “village level” Pinot Noir at Chacra, Barda is sourced from the estate’s “youngest vines” planted in the 1990s. The vines are ungrafted, from an original massale selection on sandy calcareous soils presenting a more high toned aromatic component in the wine. Barda is fermented in equal parts concrete and French oak, 15% of which is new followed by an 11 month élevage. Unfined/unfiltered with minimal sulphur. Pure, minerally and powerful, with concentrated flavors of red plum and dried raspberry, loaded with powerful meaty notes. Sandalwood accents linger on the finish, showing caressing tannins.

94 Points - James Suckling - *“Perfumed, with subtle cherry, cranberry and strawberry aromas and a hint of peaches. Medium-bodied with brightness and freshness. Vivid, lively, crunchy and fresh. Always excellent and super drinkable.”*

91 Points - Decanter