

CHACRA





Good pinot is known for its elegance and finesse, characteristics that Mr. Incisa has managed to achieve in his Chacra wines in just a decade.

Eric Asimov *The New York Times*

Incisa, whose palate is more old world than new, has dialed back the richness and alcohol in pursuit of balance and elegance in the later vintages although all the wines still have a piercing intensity, and I suspect they would confound even the most experienced blind tasters.

Jay McInerney *The Wall Street Journal*



In 2004, Piero Incisa della Rocchetta of the renowned winemaking family responsible for the creation and success of Tenuta San Guido (Sassicaia), purchased the first of vineyard land, which is now Chacra. At the time, the property contained an existing, albeit abandoned vineyard planted in 1932. Piero was called from his multigenerational Italian winemaking family to the southern hemisphere, compelled by the goal to produce world-class Pinot Noir in uncharted territory.

This singular vineyard at Chacra is of thick, pure, gnarled Pinot Noir vines; plants from their own rootstock producing tiny bunches of small, concentrated berries which are harvested by hand. No automation or mechanization is employed at any stage of the production process. The grapes are refrigerated to preserve the freshness of their fruit, and then hand de-stemmed and sorted before being moved to cement tanks for fermentation.





Winemaking at Chacra follows an organic and biodynamic approach, in the most natural manner. Once alcoholic fermentation is complete, the wine is transferred off the skins into small french oak barrels in the most gentle manner possible, by gravity. Bottling takes place around the first week of March without fining or filtration. The objective is for the oak, the fruit, and the nuances of the soil to marry perfectly so that the influence of the wood is nearly imperceptible in the wine. The vine and character of the land are expressed to their fullest.

The first wine of Chacra Treinta y Dos is made from vines planted in 1932. The second, from a vineyard planted in 1955, is referred as Cincuenta y Cinco. The third wine called Barda, meaning the ridge, is a blend of declassified grapes from the single vineyard wines coupled with grapes from a fifteen year old vineyard located on the original 1932 property. Mainqué Rosé, first made in 2013, also comes from these grapes. In 2015, Piero created Sin Azufre: a handcrafted experiment of making wine without science, using only the eyes, nose, palette, and reasoning as tools. These organic and biodynamic grapes are harvested from a special section of the 55 vineyard.

Chacra is located in the Rio Negro Valley of northern Patagonia, 620 Miles south of Buenos Aires, 1,240 miles north of Tierra del Fuego, and roughly equidistant west to east from the Andes Mountains and Atlantic Ocean.

The Rio Negro valley itself is a glacial bed 15.5 miles wide stretching 310 miles along the river's banks at an elevation of 750 feet above sea level.

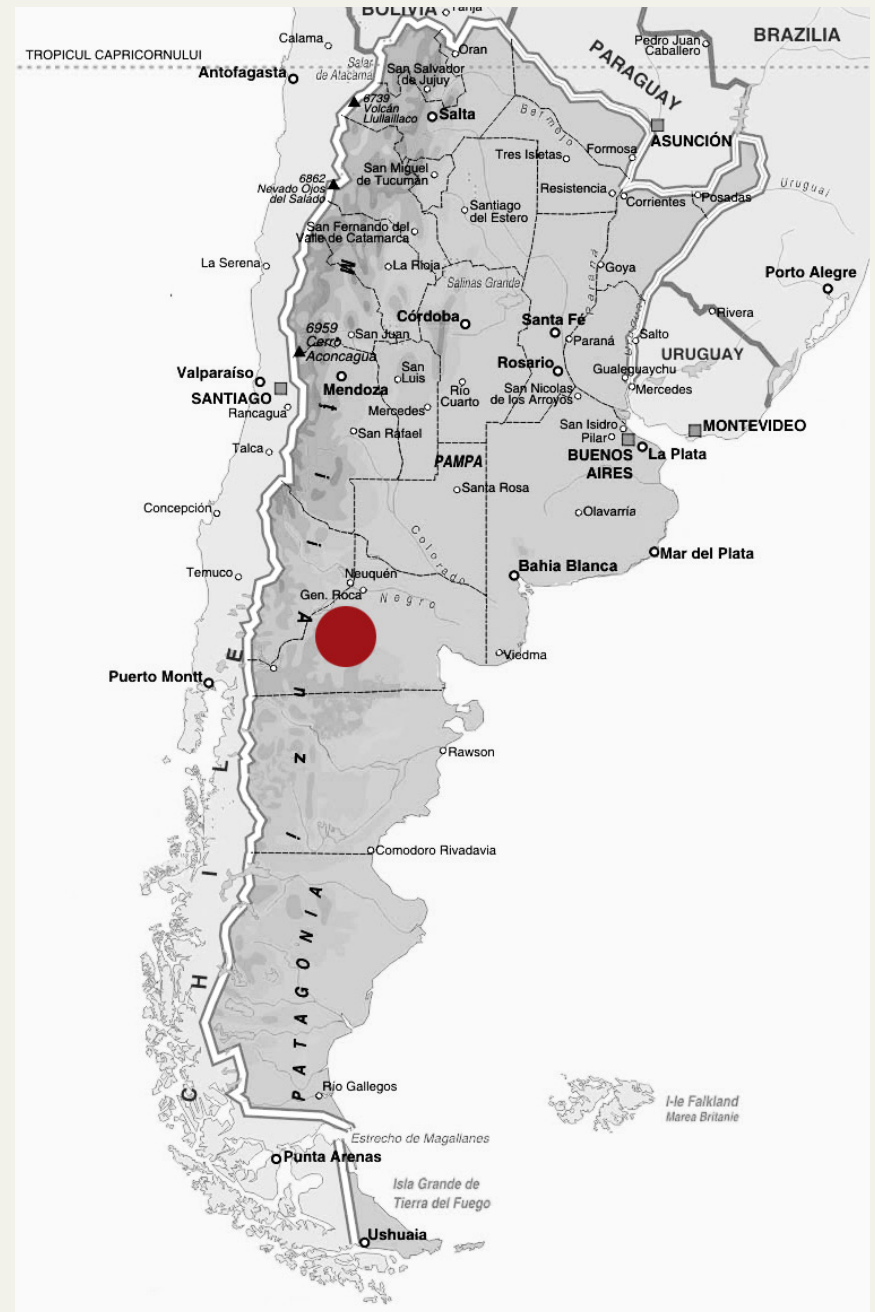
39°02'26.14S 67°19'38.74W

Pinot in Rio Negro

1964 - 2400 ha

1990 - 232 ha

2009 - 1681 ha



Barda is the lightest of Piero Incisa della Rochetta's Patagonian Pinot Noir's and often the best in its youth. It's a silky, subtle red with appealing fragrance, a touch of oak, appealing red fruit sweetness and evidence of a light touch in the cellar.

James Suckling **The Suckling Report**

Pinot Noir is a difficult grape to work with, presenting its own set of problems both in the vineyard and the winery. When everything clicks and it works, however, it's difficult to imagine anything better...Argentinian examples rarely exhibit the qualities that have led some of the variety's devotees to coin a new word: 'pinosity.' But this one, from an Italian run project down in Patagonia, most certainly does. Graceful, floral and pretty, but with earthy, subtly mental depths, its a sensual treat at any time of the day.

David Williams **The Guardian**

In 2004, Italy's Piero Incisa della Rochetta purchased the first vineyards for Bodega Chacra, which lies in the valley of the Rio Negro river of Patagonia, midway between the Andes and the Atlantic. This Pinot Noir, aged 12 months in French oak, delivers pure, minerally and powerful red fruit flavors.

Kim Marcus **Wine Spectator**

I loved the nose of the pale ruby 13.5% Barda Pinot. The nose has a convincing earthiness about it (I had just been tasting Pinots from California and Germany). The palate began with Pinot's trademark sweet fruit but this soon gave way to flirtatious lift and delicacy (not common in Argentine wine) with real refreshment value but not a hint of leanness. I would say you could drink this with or without food any time over the next three years, but it's already delicious and good buy at the price.

Jancis Robinson **British Wine Critic**





Chacra's climate is dry with a maximum humidity of thirty percent and an average annual rainfall of seven inches. This aridity coupled with the natural barrier of the surrounding desert results in a complete absence of phylloxera and vine disease. The air is pristine and without pollution creating tremendous luminosity and purity of sunlight. During the ripening period in the first quarter of the year, diurnal temperatures vary widely ranging from a daily average of 82.4°F (28°C) and a nightly average of 48.2°F (9C). The seasons are precisely defined with hot summers, cold winters, and mild spring and autumns.

The Rio Negro Valley is irrigated through a series of channels excavated in the late 1820s by British colonists. These channels funnel the abundant snow melt from the Andes creating an oasis in the middle of the desert. The main economy of the Patagonian valley has been the production of fruits: mainly pears, apples, peaches, and grapes.

BOTTLE N°. 115 OF 6696

CHACRA

PATAGONIA

- TREINTA Y DOS -

2017 PINOT NOIR

ELEVE ET PRODUIT PAR PIERO INCISA DELLA ROCCHETTA

Vintage 2017

Grape Pinot Noir

Alcohol 13%

pH 3.48

Titrateable Acid 5.36 g/l

**Aging 18 months in cement for 50 %
and 50 % in 2nd and 3rd use
French oak barrels**

CHACRA

PATAGONIA

- CINCUENTA Y CINCO -

PINOT NOIR

ELEVE ET PRODUIT PAR PIERO INCISA DELLA ROCCHETTA

Vintage 2018

Grape Pinot Noir

Alcohol 12,5 %

pH 3.6

Titrateable Acid 5.40 g/l

Aging 9 months in concrete for 60 %
and 40 % in used french oak
barrels



Vintage 2018

Grape Pinot Noir

Alcohol 13%

pH 3.7

Titratable Acid 5.25 g/l

Aging 65% in concrete and
35% in french oak
barrels: 30% new, 70 % used
for 9 month



Vintage 2018

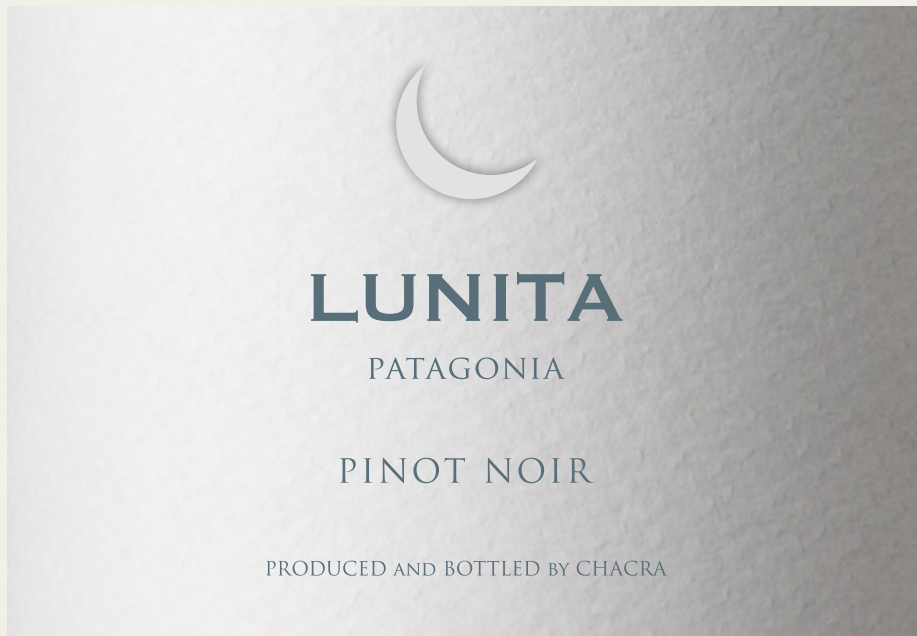
Grape Pinot Noir

Alcohol 12,5%

pH 3.6

Titrateable Acid 5.25 g/l

Aging 9 month in concrete for 55%
and 45% in used french oak
barrels



Vintage 2018

Grape Pinot Noir

Alcohol 13%

pH 3.6

Titrateable Acid 5.21 g/l

Aging 9 month in concrete for 70% and
30% in used french oak barrels



Vintage 2018

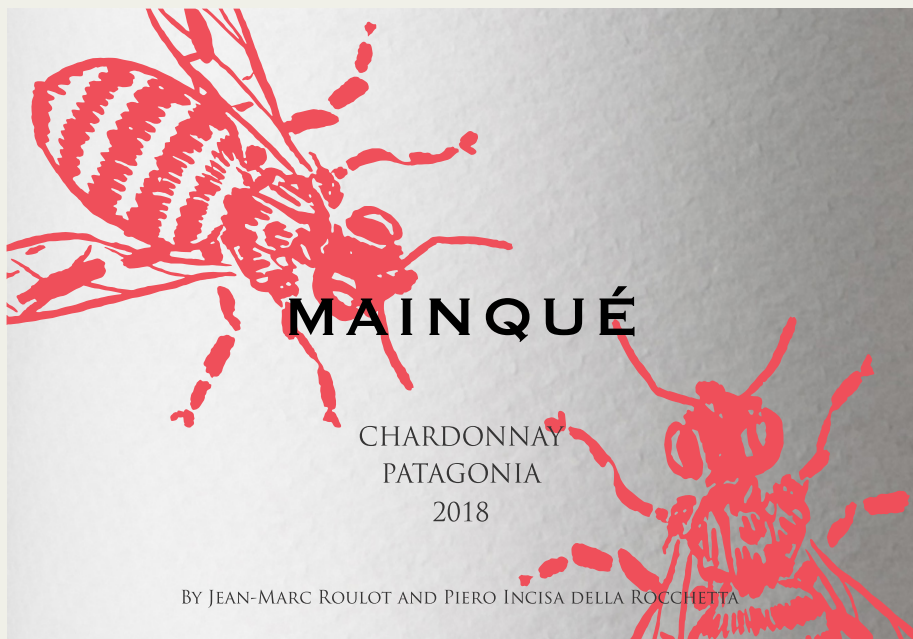
Grape Chardonnay

Alcohol 14 %

pH 3.4

Titrateable Acid 5.5 g/l

Aging 10 month in 1st use french oak barrels for 15% and 85% in used french oak barrels



Vintage 2018

Grape Chardonnay

Alcohol 12,5 %

pH 3.5

Titrateable Acid 5 g/l

Aging 30% in concrete eggs and
70% in french oak
barrels: 15% new, 85% used
for 10 month

Treinta y Dos

2017	James Suckling	98
2016	Top 100 Wines in the World 2018	
	James Suckling	98
	Luis Gutierrez	96
	Tim Atkin	95
2015	Luis Gutierrez	97
	James Suckling	96
	Tim Atkin	95
2014	James Suckling	96
	Tim Atkin	95
2013	James Suckling	94
	Tim Atkin	96
2011	James Suckling	93
	Tim Atkin	94
2010	James Suckling	93
	Wine Spectator	92
	Descorchados	93
2009	Decanter	90
	Sommelier Journal	4 stars
2007	Wine Spectator	91
	El Conocedor	91
	En Primeur	93
	Fabricio Portelli	93
2005	El Conocedor	91

Cincuenta y Cinco

2018	James Suckling	97
2017	Luis Gutierrez	97
	James Suckling	97
2016	James Suckling	96
	Tim Atkin	94
2015	Luis Gutierrez	95
	James Suckling	93
	Tim Atkin	94
2014	James Suckling	94
	Robert Parker	94
2013	James Suckling	93
	Tim Atkin	95
	Vinous	92
2012	James Suckling	93
	Tim Atkin	93
	Descorchados	93
2011	Stephen Tanzar	94
	Wine Republic	91
	Wine Enthusiast	92
2010	James Suckling	91
2009	Wine Enthusiast	91
2007	James Suckling	92
	El Conocedor	90
	Wine Spectator	90
2006	El Conocedor	91
	Stephen Tanzer	91

Barda

2018	James Suckling	94
2017	James Suckling	94
	Luis Gutierrez	92
2016	James Suckling	95
	Tim Atkin	92
2015	James Suckling	95
	Tim Atkin	93
2014	James Suckling	92
	Robert Parker	91
	Wine Spectator	91
2013	James Suckling	91
	Jancis Robinson	17
2012	James Suckling	90
	Tim Atkin	92
	Descorchados	89
2011	Argentina Terroir Awards	90
	Stephen Tanzer	90
2010	James Suckling	91
2009	Sommelier Journal	4 Stars
	Wine Spectator	89
	Food & Wine	4 Stars
	Jancis Robinson	16.5
2007	Wine Spectator	87
	Wine Enthusiast	94
	Jancis Robinson	16.5
	Tim Atkin	90

Sin Azufre

2018	James Suckling	96
2017	James Suckling	97
	Tim Atkin	96
2016	Top 100 wines of the Andes 2018	
	James Suckling	97
	Tim Atkin	96
2015	Top 100 wines in the World 2016	
	James Suckling	97
	Tim Atkin	95

Lunita

2018	James Suckling	96
2017	James Suckling	96
2015	James Suckling	94

Chacra Chardonnay

2018	James Suckling	98
2017	Luis Gutierrez	94+

Mainqué Chardonnay

2018	James Suckling	97
2017	Luis Gutierrez	92

Scores by James Suckling

98^{PTS.}

2017 Chacra Treinta y Dos

A standout pinot with such purity, complexity and fragrance on the nose. Beautifully ripe cherries and berries abound. Plenty of blue fruit. Very aromatic. The palate has a beautifully detailed thread of fine, gently assertive tannins. Great expression of pinot noir here. Long life ahead of it.

97^{PTS.}

2018 Chacra Cincuenta y Cinco

Very attractive, complex pinot that has plenty of rich red and dark cherries on offer and a palate that carries striking purity, freshness and detail. Superb pinot that's long and seamless.

Finishes so fresh. Drink or hold.

96^{PTS.}

2018 Sin Azufre

This has crushed red flowers, some deeper, darker, brambly fruit and a stony-graphite edge that delivers a core of red-cherry and berry aromas and flavors in a very unfettered, open-knit and complete mode. The texture is ethereal and plush, really fresh and concentrated. Needs some air and turns floral as it opens. No sulfur added. Drink now.

96^{PTS.}

2018 Lunita

A beautifully plush and fresh pinot that has much in the way of dark cherries and plums that ride on a silky, elegantly defined bed of fine tannins. This has superior elegance, depth and drive. Drink or hold.

94^{PTS.}

2018 Barda

A brambly array of bright, ripe dark fruit with a lithe and juicy feel that carries a bold, deliciously fresh array of dark-cherry and blueberry flavors long on the finish. Zingy and energetic. 10 to 15 per cent stems in fermentation. From biodynamically grown grapes. Drink or hold.



98^{PTS}

2018 Chacra Chardonnay

This is a dense and integrated chardonnay with a solid core of fruit that is stratified and solid. Full-bodied yet agile and polished.

Lots of honey, vanilla and cream, yet delivered in a a subtle and refined way. Complex and satisfying. A great new chardonnay from here.

Collaboration with Roulot of Burgundy. 4,000 bottles made.



97^{PTS}

2018 Mainqué Chardonnay

I love the beautiful aromas of sliced apples, pears and pear blossom. Cookies. Honey. Straw. Full-bodied yet very sleek and polished. Extremely smooth and refined. Hints of cream and lightly toasted nuts and praline. Very, very long and persistent.

Fantastic wine made with Burgundy's famous winemaker, Roulot. Drink now.



2017 Chacra Chardonnay

by Luis Gutierrez

They want to reserve the name Chacra for their top estate wines, so the top white is the 2017 Chacra Chardonnay. It was produced with the Burgundian barrel fermentation method, and the wine aged in barrels with the lees for some 11 months.

They used about 15% new barrels, and the rest were used barriques from Roulot in Burgundy. They are now building their barrel collection, which they will reuse in future vintages.

This was produced exclusively with the grapes from 40-year-old vines that were planted ungrafted with Merlot and late regrafted to Chardonnay, where they have very mineral soils with alluvial stones covered in calcaire.

The wine is high pitched and livelier, like an upgraded version of their Mainqué Chardonnay, despite the fact that this top cuvée has gone through full malolactic. This is both rounder and more austere, if that makes sense, with only 12% alcohol, and it just has more intensity and more energy. It has the dry mouthfeel of the chalky texture from the soils and the tasty saltiness the zone tends to deliver.

This is a most impressive debut, certainly the best Chardonnay from Río Negro and among the best in Argentina.

I'm eager to follow the development of this bottling and the following vintages, as it's unbelievably refined, mineral and intense for a first effort. So, when they get to know their vineyard better, I'm sure the wines will be even better. But it seems like they have found a special place to produce this wine... 1,350 bottles produced. It was bottled in January 2018.



2017 Mainqué Chardonnay

by Luis Gutierrez

The 2017 Mainqué Chardonnay is the second white produced with grapes from their own and their partners' vineyards that are worked by their own team, since the wines are organic and biodynamic.

It was picked early, as some peaks of extreme heat made the grapes ripen early on while keeping the acidity. It fermented in barrel and didn't go through malolactic, reaching some 13% alcohol.

The élevage was 11 months in brique, in Damy barrels (some new and some used) that they took from Domaine Roulot in Burgundy. This has more up-front fruit, as the soils are deeper, but the common theme with the top Chardonnay is the salinity and the tasty finish lent by the calcareous components of the alluvial soils.





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