

## BODEGA CHACRA

PATAGONIA ~ RIO NEGRO

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*Bodega Chacra:*

*Pioneering Best Red Wine from Patagonia*

Bodega Chacra is one of the best red wines from Patagonia from producers of Pinot Noir. The vineyards are in Rio Negro which lies around 1,000 miles north of Tierra del Fuego with its open desert and radiant sunshine in blue skies.

This is a moderate climate which is often cool and the days and growing season is long with plenty of sunshine. The vines on which the grapes are grown produce small quantities of very tight bunched of healthy but small berries which have tight skins. It is these factors that account for the depth of color and the dimension of this one of the /best red wines in the world.

It was English settlers during the mid-1820s that took advantage of the snow melts and who made growing is such a desolate region possible when they made irrigation canals. There are virtually no pests or diseases thanks to the constant wind which flows through the valleys.

It is the Alto Valley, one of five delimited regions in Rio Negro, which is the most suitable for growing high quality luxury wines. In 2002 Piero Incisa della Rochetta found two vineyards which had been abandoned. In 1932 and 1955 they were planted with the use of biodynamics, still with original rootstocks. He was able to restore the vines and the first release from the winery was in 2006 and has formed the base for the flagship Chacra, some of the /best red wines .

Biodynamics produces results which are tangible but he does not use this as a marketing tool and insists that following fashion is boring, being more interested in character and identity, are his way of thinking. Thanks to its remote location it is very rare that Bodega Chacra receives visitors, but this is the place where everything is about the very best red wines.

The team at Chacra is constantly undertaking managed trials so as to ensure that the wine remains the same and



is not drastically changed from one year to the following year. In 2010 the vineyard produced its best vintage for Pinot Noir to date, having a strong impression of minerality. To achieve this they scaled back the use of oak as they used older barrels, along with reducing the toast levels and the levels for aging. This meant that they could prioritize the mineral aspects along with raciness to convey a sobriety and intellectuality to the wine.

Simply by treating the land and vines with a great deal of respect and focusing on making one of the /best red wines with a singular passion and focus, he has managed to lead Bodega Chacra to the pinnacle of Pinot Noir in South America.