

CHACRA

PATAGONIA ~ RIO NEGRO

Tim Atkin

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Argentina 2014 Special Report

2011 Chacra Pinot Treinta y Dos Pinot Noir - 94 Points

13.7%, Río Negro

The oldest vines at Chacra produce - surprise, surprise - the most profound of the trio of Pinot Noirs, with more depth, concentration and complexity. This spends 24 months in French oak, but it's not obvious on the nose and palate. Sweet, nuanced and compelling with savoury, supple tannins, a herbal undertone and silky red fruits. One of South America's best Pinot Noirs.

Drink: 2014-18

2012 Chacra Cincuenta y Cinco Pinot Noir - 93 Points

12.9%, Río Negro

The name of the wine refers to the year the vines were planted (1955, for non Spanish speakers). The quality of the Pinot shines through, along with the restrained alcohol and refined, herbal flavours. A wine that grows and develops in the glass.

Drink: 2014-18

2012 Chacra Barda Pinot Noir - 92 Points

13.3%, Patagonia

The cheapest wine from this vaunted Río Negro property is often the best value of the three releases. And that's the case here. Very pale and hauntingly aromatic, with balsamic, red fruits aromas and flavours, a dab of oak, filigree tannins and a subtle, faintly gamey finish.

Drink: 2014-16

by Tim Atkin, MW