

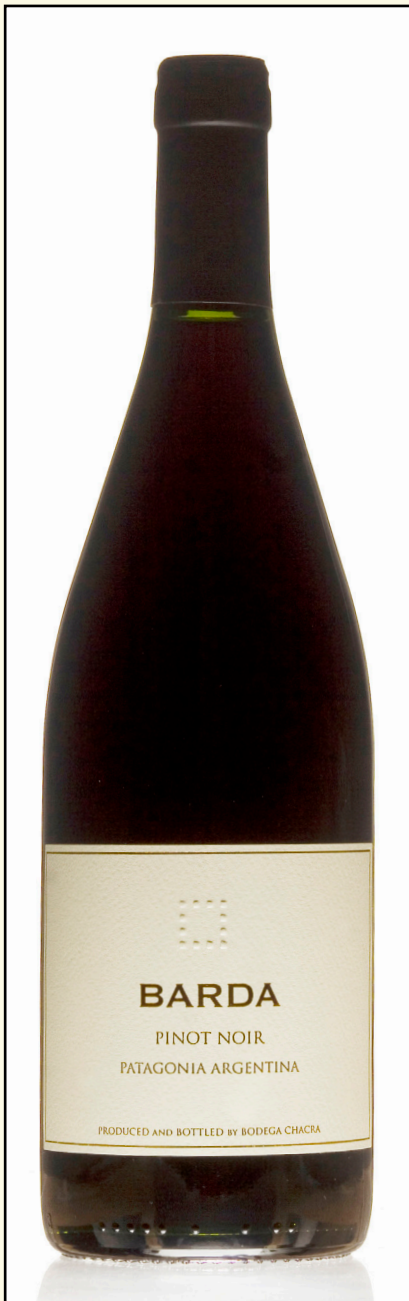
# CHACRA

PATAGONIA ~ RIO NEGRO

## D Magazine

12 March 2014

### *What To Drink Now: Pinot Noir* [Excerpt]



One of the most interesting wines of the night came from Patagonia, both for its flavor-profile as well as the story behind the wine. Bodega Chacra was started in 2004 by Piero Incisa della Rocchetta, whose family is behind some of the finest Italian wines, like those from Tenuta San Guido who makes Sassicaia. Wanting to have his own project, with its own reputation to establish outside of the family, he purchased an abandoned vineyard in the Rio Negro Valley of northern Patagonia planted in 1932, later adding a similar vineyards planted in the 1950's and 1960's.

Focusing primarily on Pinot Noir in the area located 620 miles south of Buenos Aires, Argentina, the vineyard (all planted to their own rootstocks) contain very old, gnarled vines of Pinot Noir producing small bunches of very concentrated, very special fruit, which is used to make three single vineyard, old vine Pinot Noir wines. 2012 Bodega Chacra Barda Pinot Noir, is a blend of certified organic and bio-dynamically grown fruit from each of the vineyards, brought together to create the introductory wine for the Bodega. It is filled with ripe red fruit, purple wild flowers, finishing with a touch of earthiness and a slightly gamey quality, reflecting the style of an Old World wine in the New. A great value this week for \$24.99, usually retailing for around \$30.

| by Hayley Hamilton