



# Bodega Noemia de Patagonia

From the windswept reaches of Río Negro, A Lisa 2024 offers a beautifully poised expression of Patagonian Malbec, combining floral lift, vibrant dark fruit and a freshness that sets it apart from richer Argentine styles.

BODEGA  
NOEMIA  
PATAGONIA

## A Lisa 2024

Patagonia, Argentina

### Region and Vineyards

A Lisa comes from **Alto Valle del Río Negro**, in northern Patagonia, one of Argentina's coolest and most distinctive fine-wine areas. This is a landscape of river-fed green corridors running through arid desert, where irrigation is essential and the long growing season helps grapes ripen slowly while retaining freshness. Patagonia is markedly cooler than Mendoza, with lower altitudes, low rainfall and persistent winds; in Río Negro, vineyards typically lie around 180 m to 270 m above sea level and are capable of producing elegant, balanced reds with notable aromatic lift.

For A Lisa, Bodega Noemia draws fruit from growers in the Mainqué area and from vineyards on the south side of Río Negro, managed by the estate's agricultural team. The fact sheet notes **40-year-old vines**, Guyot training, around 3,500 vines per hectare, hand harvesting in mid-March, and soils of clay, silt, gravel, sand, limestone and other fluvial deposits. The estate also states that the vineyards are cultivated partly organically and biodynamically, a natural fit for this dry, wind-swept environment.

### Winemaking

The 2024 A Lisa is described in the producer fact sheet as a blend of **90% Malbec and 10% Merlot**, while Bodega Noemia's importer material specifies 90% Malbec, 9% Merlot and 1% Petit Verdot. The official winery page presents A Lisa as a Malbec-led wine sourced from old leased vineyards in Mainqué. Because the producer fact sheet is the wine-specific technical document for this vintage, it is the safest basis for the main blend description here, while noting that minor variations appear across sources.

Fermentation takes place in stainless steel tanks, with around **10 days of maceration** and deliberately gentle extraction, a choice that suits the estate's pursuit of finesse over weight. The wine is then aged for **10 months** in a mix of used 225-litre French barrels and stainless steel, followed by roughly three months in bottle before release. The technical figures indicate 14% alcohol, 1.6 g/L residual sugar and 5.41 g/L acidity, all of which align with the wine's style: ripe yet energetic, polished yet very drinkable.

94  
vinous



Alcohol :14,00 %

Composition: 90% Malbec, 10%  
Merlot



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### Tasting Notes

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- **Color:** Deep violet to plum, with a dense, youthful core that immediately signals concentration without heaviness.
- **Aroma:** Dark berries, cherry and fresh plum lead the bouquet, followed by floral lift, subtle herbal tones, mineral nuances and a light touch of cocoa.
- **Palate:** Medium-bodied and juicy, with bright cherry and cassis fruit, a light but well-shaped grip, balanced persistent tannins and a fresh, savoury line that keeps the finish energetic and precise.

### Did you know?

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**A Lisa** is named in honour of Hans Vinding-Diers' grandmother, and the cuvée also plays an important local role: Bodega Noemia says it sources grapes from long-term grower partners in Mainqué, helping preserve old vineyards that might otherwise be uprooted for other agricultural uses. That gives the wine not only a strong family identity, but also a meaningful connection to the heritage of Río Negro viticulture.

### Wine Pairing Ideas

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- **Grilled lamb cutlets:** The wine's juicy dark fruit and finely persistent tannins are a natural match for lamb, while its freshness keeps the pairing lifted rather than heavy.
- **Beef empanadas:** The savoury pastry filling echoes the wine's herbal and mineral undertones, and the supple texture of the palate suits this comforting, flavourful dish beautifully.
- **Duck breast with cherry glaze:** A Lisa's plum and cherry profile mirrors the fruit in the sauce, while its moderate structure complements the richness of the meat.
- **Mushroom pasta:** Earthy mushrooms pick up the wine's subtle savoury complexity, and the bright acidity keeps the pairing energetic and balanced.

#### Vinous (Antonio Galloni) (VN) : 94 Points (2024)

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*With a primarily floral profile and precise notes of fresh plum, this red immediately invites a sip.*



#### Vinous (Antonio Galloni) (VN) : 92 Points (2021)

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*The 2021 Malbec A Lisa from Mainque, Rio Negro was 15% aged in barrels. A bright purple in the glass. The nose offers violets, fresh plum, sour cherry and pinches of country herb. In the mouth, it has a tea-like texture with a degree of grip and a finely grained, juicy flow before the flavorful finish, which lingers at remarkable length given the fruity style. This is a red that manages to deliver intense flavor while maintaining a relaxed feel.*



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**Wine Enthusiast (WE) : 91 Points (2021)**

*Hailing from the Río Negro Valley in Patagonia, this is a fruit-focused red with a soft mouthfeel. Aromas and flavors of ripe berries are inviting. There is a mix of plums and hints of dried oregano in the satisfying and fresh finish.*



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