



BODEGA PIEDRA NEGRA

Arroyo Grande Organic Jacket (Friulano)

Region

One of Uco Valley's most desirable subregions, Los Chacayes is located in the centre of the Tunuyán region. An IG since 2017, it has only around 1,000 hectares of its alluvial soil under vine. Vineyards are planted at 1,100 - 1,500 m.a.s.l and experience day/night temperature variations of 10-15°C, supporting development of aromatic compounds and phenolic maturation for good colour and tannin. Malbec here tends to show bright red fruit aromas and a robust tannic backbone. Mediterranean red varieties also perform well.

Producer

A pioneer in the Uco Valley, Bodega Piedra Negra was established in 1996. François Lurton was the first person to plant vines in the foothills of the Andes Cordillera (at an altitude of 1,100 m.a.s.l.) in semi-desert conditions in the middle of what would become the Geographical Indication of Los Chacayes. The poor, gravelly, alluvial soil reminded him of Pessac-Léognan in Bordeaux! Drawing on expertise acquired all over the world, he immediately introduced environmentally friendly growing methods. His 99 hectares of vines are managed organically and in adherence to biodynamic principles. In addition to Argentine selections of Malbec, the estate also grows French selections of the grape (known as Cot). In white grapes they offer a rare source of wines produced from Pinot Gris.

Viticulture

The estate is situated in the foothills of the Andes, at an altitude of 1,100m, on well-drained and infertile pebbly soils, mixed with volcanic moraines. It a continental semi-desert environment characterised by light frosts and high levels of sunshine. Average annual rainfall is 200mm, essentially concentrated in summer. It experiences a wide night/day temperature range (10°C at night - 40°C during the day in summer).

Vinification

Hand harvested. Direct pressing, without the use of pumps and natural clarification of the must by cold settling. Fermentation is 70% in stainless steel tanks and 30% in 2nd use wine barrels, at low temperature (14-17 °C) with selected yeasts. Aged on fine lees for 3 months in concrete eggs with weekly bâtonnage to give body and volume in the mouth. 30% of the wine goes into 2nd use oak barrels for 6 to 8 months.

Tasting Note

Fresh aromas of lime and herbs on the nose with notes of nut kernel; a creamy and textural palate which shows lovely refreshment and complexity and a touch of oak on the finish.

Food Matching

Sweetbreads, white meats and seafood with pasta.

Technical Information

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| Country | Argentina |
| Region | IG Los Chacayes, Uco Valley, Mendoza |
| Altitude | 1,100 m.a.s.l. |
| Blend | 100% Friulano |
| Winemaker | Thibault Lepoutre |
| Body | Light |
| Oak | 30% in second use oak barrels for 6-8 months |
| Residual Sugar | |
| Closure | Cork |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | Yes |
| Biodynamic | Uncertified |
| Allergens | Sulphites |