



## BODEGA PIEDRA NEGRA

### Chacayes Single Vineyard

#### 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). The fruit for Chacayes is sourced from a high density plot (20,000 vines per hectare).

#### Vinification

Fully fermented in 225-litre French oak barrels with a revolving system and post-fermentation maceration for one month in the barrel before malolactic fermentation with weekly bâtonnage. The Cot was fermented in concrete tank before transfer to French first-use oak barrels for the malolactic fermentation and aging. Aged 24 months in new French oak.

#### Tasting Note

Deep red-garnet colour. Intense red fruit notes, balanced with complex coffee notes from the aging in oak. Complex and full-bodied with ripe tannins highlighting the red and black fruits. With floral notes showing great length and mocha nuances on the finish.

#### Food Matching

Roasted duck breast with cloudberry sauce, smoky barbecue ribs, sirloin steak with green pepper sauce.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	IG Los Chacayes, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	50% Malbec, 50% Cot
<b>Winemaker</b>	Thibault Lepoutre
<b>Body</b>	Full
<b>Oak</b>	24 months in new French oak
<b>Residual Sugar</b>	3.04 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	Yes
<b>Biodynamic</b>	Uncertified
<b>Allergens</b>	Sulphites