

BODEGA PIEDRA NEGRA

Reserve Malbec



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

Traditional fermentation between 25 and 30°C with daily pumping over. After fermentation, extended maceration results in a high degree of concentration and full-bodied structure. Aged for 8 to 10 months in 2nd use French oak barriques.

Tasting Note

Complex nose with a mixture of red berries and spicy aromas of black pepper, delicate notes of chocolate and coffee coming from the oak. A structured and complex wine with pleasant tannins that provide sweetness and a long finish.

Food Matching

Grilled red meats, ribeye steak with thyme, pizza, fresh pasta with Carbonara sauce.

Technical Information

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| Country | Argentina |
| Region | IG Los Chacayes, Uco Valley, Mendoza |
| Altitude | 1,100 m.a.s.l. |
| Blend | 100% Malbec |
| Winemaker | Thibault Lepoutre |
| Body | Full |
| Oak | 8-10 months in second use French oak |
| Residual Sugar | 3 g/l |
| Closure | Cork |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | Yes |
| Biodynamic | Uncertified |
| Allergens | Sulphites |