

ARGENTINA | 2018 | UCO VALLEY

Bodega PIEDRA NEGRA

Alta Coleccion

Pinot Gris Rosado BIO

VARIETIES

100% PINOT GRIS. Variety of early maturity that produces soft, fresh and elegant wines. This strain is one of the most produced and consumed in Italy. It is made in white and pink. Being the first to plant pinot gris in Argentina, Francois Lurton was a pioneer of Argentine viticulture.

VINTAGE 2018

After 2 very atypical, wet and cold years that were the years 2015 and 2016, the year 2018 was more similar to a normal year of mendoza. Rainfall was extremely low, and summer was very hot. The budding was early and has not been disturbed by any frost. The harvest was not so early because it started with the pinot gris on February 13, a normal historical date, but it was very concentrated. The relatively high yields of the whites have allowed us to achieve a beautiful elegance and good freshness.

> ANALYSIS

ALCOHOL CONTENT	12.6 % vol
PH	3.4
TOTAL ACIDITY	3.48 g/l H ₂ SO ₄
VOLATILE ACIDITY	0.23 g/l H ₂ SO ₄
RESIDUAL SUGAR	3.23/l

VINEYARD

Terroir : Our own vineyard is located in Chacayes, an area located in the foothills of the Andes mountain range, at an altitude of 1,100 m. The rivers descending the mountain range, drew our alluvial soils of volcanic and granitic gravel, adding to the height and the drought the rigor of a poor and filtering soil. s well draining and infertile, mixed with volcanic moraines.

Density : 3000 vines/ha.

Climate : Continental semi-desert characterized by few frosts and good sunshine. Average annual rainfall of 200 mm mainly concentrated in summer. Wide day/night temperature range (10°C at night, 40°C at daytime in summer)

Average age of the vines : 10 years.

Yield : 90hl/ha

Location : Finca Chacayes, Vista Flores, Valle de Uco, Mendoza

WINEMAKING

Harvest : Manual harvest, the last week of February.

Winemaking : Through a 9h maceration in the press we achieve the desired colour and the extraction of aromas that we are looking for. Afterwards, we press and clarify the must obtained by means of a cold treatment. Slow fermentation at low temperature with selected yeasts is then carried out. this wine is packaged quickly to reach the markets as soon as possible. It is available for when the northern hemisphere summer begins

Ageing : Aging on fine lees with regular batonnages for several weeks



TASTING NOTE

The discrete and delicate colour is obtained by Pinot Gris skin maceration like the lauded Roses of Provence.

The nose offers an inviting blend of white and citrus fruit, typical of the Pinot Gris grape variety, and subtle berry fruit aromas provided by skin maceration.

An early harvest enabled the Pinot Gris grapes to retain their natural acidity and to make a wine with a fresh entry on the palate. A good acidity supported by volume and fat obtained by lees ageing and a long crisp finish.

SUGGESTION

As an aperitif, to accompany cheese bouchées, mild flavoured charcuterie and seasonal fruits. Pasta and white meat dishes such as turkey in sauce with almonds.

12-14°C

1 year



Argentina's winegrowing history dates back to the 19th century. It now has just over 200 000 hectares of vines, making it the world's fifth largest wine producer.

Mendoza is the largest wine region, representing almost 70% of the total winegrowing area.

It is divided into several sub regions. The lower part is set at 500 metres above sea level whilst the highest culminates at 1600 metres. Our very high quality grapes are grown at altitudes of over 800 metres.

Valle de Uco, to the southeast of Mendoza, has 8100 hectares of vines at altitudes of between 900 and 1200 metres.



FRANÇOIS
LURTON

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