# Piedra Negra PINOT GRIS ALTA COLECCIÓN

### ARGENTINA 2018 UCO VALLEY

# **Bodega PIEDRA NEGRA Alta Collecion 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.

12.6 % vol **ALCOHOL CONTENT** 

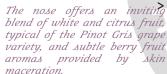
3.48 g/l H2SO4 TOTALACIDITY

**VOLATILE ACIDITY** 0.23 9/l H2SO4

3.23/l

## **TASTING NOTE**





Pinot Gris grapes to retain their with volcanic moraines. natural acidity and to make a wine with a fresh entry on the **Density**: 3000 vines/ha.

#### **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.



The nose offers an inviting **Terroir**: Our own vineyard is located in Chacayes, an area blend of white and citrus fruit, typical of the Pinot Gris grape located in the foothills of the Andes mountain range, at an variety, and subtle berry fruit altitude of 1,100 m. The rivers descending the mountain aromas provided by skin range, drew our alluvial soils of volcanic and granitic gravel, adding to the height and the drought the rigor of a An early harvest enabled the poor and filtering soil. s well draining and infertile, mixed

palate. A good acidity supported Climate: Continental semi-desert characterized by few by volume and fat obtained by frosts and good sunshine. Average annual rainfall of 200 learn acide and a long crish lees ageing and a long crisp mm mainly concentrated in summer. Wide day/night temperature range (10°C at night, 40°C at daytime in

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



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.

