



BODEGA PIEDRA NEGRA

L'Esprit De Chacayes

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

Manual sorting of bunches and berries. Fermentation begins immediately in concrete eggs with selected yeasts to avoid oxidation. Alcoholic and malolactic fermentation takes place within 25 days, with very gentle pumpovers in the first week. Once the fermentation is finished, the wine is racked and pressed, always privileging the freshness and fruit over the extraction. No oak aging and no addition of SO₂.

Tasting Note

Intense deep cherry colour with a violet rim. The Cot component on the nose brings great freshness, aromas of black and red berried fruits and a note of violets very particular to Los Chacayes. Soft and elegant tannins on the palate are allied to a great core of concentrated fruit, all in perfect balance.

Food Matching

Pork chop with herbs, Halloumi burgers, fresh pasta with Arrabiata sauce.

Technical Information

Country	Argentina
Region	IG Los Chacayes, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	70% Malbec, 30% Cot
Winemaker	Thibault Lepoutre
Body	Full
Oak	Unoaked
Residual Sugar	3 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Uncertified
Allergens	Sulphites