



BODEGA PIEDRA NEGRA

Arroyo Grande Organic Viognier Naranja

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 is 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

Grapes are hand-harvested in 20 kg boxes then fermented with the skins in 2,200L concrete eggs for 6 months. The wine was then pressed and aged on the lees in used oak barrels. 6 months in contact with the skins in concrete tanks and 6 months in used barrels in contact with the fine lees.

Tasting Note

Deep yellow colour. Complex on the nose, a blend of tropical flowers and white fruits, with a touch of orange peel and almond. Fresh but full on the palate with a silky tannic texture that gives it volume and a long finish of orange and jasmine.

Food Matching

Seafood soup, fish with sauces, pasta with white sauces, spicy Asian foods, soft and hard cheeses.

Technical Information

Country	Argentina
Region	IG Los Chacayes, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Viognier
Winemaker	Thibault Lepoutre
Body	Medium
Oak	6 months in used French oak
Residual Sugar	1.8 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	Uncertified
Sustainable	No
Allergens	Sulphites