



PIEDRA NEGRA MALBEC RESERVE 2019

REGION: Uco Valley, Mendoza, Argentina

APPELLATION: IG Los Chacayes

YIELD (HI/Ha): 50 hl/ha

BLEND: 100% Malbec

WINEMAKER: Thibault Lepoutre

VINEYARD

The soils consist of pebbles and volcanic moraines. 20 year old vines, trellis system, planted at 4,200 vines/ ha at 1100 mtrs.

VITICULTURE

Organic practices in the vineyard.

WINEMAKING

It is traditionally fermented between 25° and 30°C with daily pumping over. After fermentation it is macerated for a long time in order to achieve a high degree of concentration and full bodied structure. The wines are kept for a period of 8 to 10 months in twice used French oak barrels of 225 liters.

TASTING NOTES

Ruby red colour with cherry reflections. 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 gives sweetness and a long finish.

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CLOSURE: Cork

ORGANIC: Yes

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes