



ARGENTINA | 2014 | MENDOZA

Bodega Piedra Negra Reserve Malbec

> VARIETIES

100% MALBEC - Argentina's most emblematic red grape variety. Originally from southwest France, it has found the perfectly suited combination of sun and climate in Argentina. It produces very powerful wines with lots of colour.

> VINTAGE 2014

The season began early, with high temperatures in December, but, as in Chile, the early start was compensated by a relatively cool, slightly damp second half of February. The fairly cool March resulted in supple, elegant red wines harvested in April, with leaf removal again ensuring well-ripened tannins.

> ANALYSIS

ALCOHOL CONTENT	14,50% vol
PH	3,75
TOTAL ACIDITY	4,80 g/l H ₂ SO ₄
VOLATIL ACIDITY	0,43 g/l H ₂ SO ₄
RESIDUAL SUGAR	4,05 g/l

TASTING NOTES



Intense ruby red colour.



Complex, with a mix of red berries and spicy aromas of clove and black pepper. Also some delicate notes of chocolate and coffee that come from its time in oak.



A structured and complex wine, with pleasant tannins which bring sweetness and a long finish. Spice combines with toasted notes and the characteristic red berry fruit of Malbec.

SUGGESTION

Ideal with grilled meats, ragouts, homemade pasta with strongly flavoured sauces and mild or mature cheeses.



18 - 20°C



3 - 5 years



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 600 metres whilst the highest culminates at 1600 metres. Our very high quality grapes are grown at altitudes of over 800 metres.

> Awards 2013

90 pts TOP 50 - Decanter
90 pts - James Suckling

> Awards 2011

Gold Medal - Malbec
International Competition
2013

> Awards 2010

90 pts - International Wine
Cellar

> VINEYARD

Terroir : Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density : 4166 vines/ha.

Climate : Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines : 10 years.

Yield : 50hl/ha.

Location : Finca Chacayes, Valle de Uco, Mendoza

> WINEMAKING

Harvest : The grapes are hand picked at the peak of ripeness; they are placed in small trays. This is the last variety in entering the bodega.

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.

Ageing : The wines are kept for a period of 8 to 10 months in 2 uses French oak barrels of 225 liters capacity, thus the wine preserves its marked varietal character and integrates with the subtle flavours of the wood. The barrel aging gives harmony and roundness to the wine.



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