

ALTA COLECCIÓN



CABERNET SAUVIGNON

1.G. LOS CHACAYES, VALLE DE UGO





2021

The 2021 vintage is clearly cooler than 2020, with maximum and minimum temperatures below historical averages. Some late frosts have also caused a drop in yields in the province of Mendoza. Rainfall was high, with almost 100 mm in February alone, compared to an average of 250 mm per year over the last ten years. Fortunately, we had anticipated these delicate climatic conditions, announced by an already wet November, by carrying out leaf removal and thinning on the latest grape varieties and on our parcels reserved for our top-of-the-range wines. We started the harvest on February 3rd to finish on one week ahead of the historical dates.

TERROIR

Pebbles and Volcanic Moraines.

GRAPE VARIETIES

100% cabernet sauvignon

AGE OF THE VINES

15 years.

DENSITY & YIELD

3500 vines/ha, 60 hl/ha.

FIRST VINTAGE

2002

WINEMAKING

After a cold maceration of 5 days at 10°C, we seed with selected yeasts and fermentation begins, which takes about 7 days. Once fermentation is complete, we devat and press. In this line we always give priority to freshness and fruit over extraction.

AGEING

Part of the wine is aged in second use barrels.

WINEMAKER'S NOTE

The colour is an intense ruby red. The nose reveals aromas of red fruits as well as sweet paprika, nuanced by fresh French oak notes such as vanilla and light tobacco. The palate is well structured with ripe tannins and good density. The finish evokes notes of cherry and vanilla.

FOOD-PAIRING

Roasted meats, vegetable stews and a wide variety of sausages.

AWARDS

2020

91pts James Suckling-

2019

93pts James Suckling

2018

91pts James Suckling

APPELLATION

Piedra Negra

Uco Valley - IG Los Chacayes

ARGENTINA

MENDOZA

VALLE DE UCO







