

ALTA COLECCIÓN



1.G. LOS CHACAYES. VALLE DE UCO

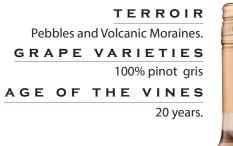
PINOT GRIS ROSADO





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.



WINEMAKER'S NOTE

The colour is a clean, light and elegant rose reminiscent of the wines of Provence. The nose reveals fresh aromas with elegant thiols and notes of small red fruits. On the palate, the entry is very fresh. A full mouth, supported by a very good acidity and a beautiful aromatic persistence.

DENSITY

3 500 vines/ha, trellised.

FIRST VINTAGE
2001

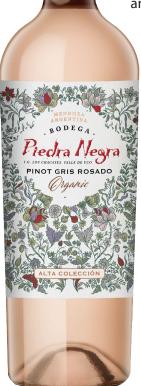
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WINEMAKING

Through a maceration of 6 hours in the press we achieve the desired colour and the extraction of aromas that we are looking for. The must is then pressed and clarified by means of a cold treatment. A slow fermentation is then carried out at low temperature with selected yeasts.

AGEING

Aging on fine lees with regular batonnages during several weeks.



FOOD-PAIRING

Fresh seafood such as oysters or shrimp ceviche and fish prepared with seafood sauce.

AWARDS

2021

89-90pts Vinous

2020

91pts James Suckling 90pts Descorchados

2019

91pts James Suckling 91pts Tim Atkin

APPELLATION

Uco Valley - IG Los Chacayes



MENDOZA

VALLE DE UCO







