

2024

A season with a higher accumulation of degree days than usual, mainly due to high spring temperatures. There was a significant incidence of Zonda winds in spring, alternating with low temperatures at the end of October and the beginning of November. Precipitation levels were higher than the average. The season was slightly ahead of schedule, but the ripening kinetics slowed down at the beginning of February, which is why we harvested the Pinot Gris slightly later than last year. Harvest began on February 12 with the Pinot Gris.

> T E R R O I R Volcanic and granitic gravels.

GRAPE VARIETIES

100% Pinot Gris

25 years

DENSITY & YIELD 3 000 cepas/ha 80 hl/ha

> FIRST VINTAGE 2001

WINEMAKING

The harvest is mechanical and carried out at night to take advantage of the cool temperatures, thereby preserving the variety's aromas. Through a maceration of 6 hours in the press we achieve the desired color and the extraction of aromas 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

Aged on fine lees with regular battonage for several weeks.

Pronvincia de

Mendoza







APPELLATION

WINEMAKER'S NOTE

Clean, light and elegant pink color reminiscent of the wines of the Provence region. Fresh aroma where elegant thiols and aromas of small red berries are mixed. Very fresh entry. A full mouth, supported by a very good acidity and a nice aromatic persistence.

FOOD-PAIRING

A good companion for fresh seafood such as oysters or shrimp ceviche and fish prepared with seafood sauce.

AWARDS

2023 91^{pts} James Suckling 90^{pts} Descorchados **2022** 92^{pts} James Suckling 91^{pts} Vinous 90^{pts} Tim Atkin 90^{pts} Descorchados

2021 92^{pts} James Suckling 90^{pts} Vinous

2020 91^{pts} James Suckling 90^{pts} Descorchados

2019 91^{pts} James Suckling 91^{pts} Tim Atkin

Uco Valley - Los Chacayes
ARGENTINA MENDOZA

TUPUNGATO

SAN CARLOS

TUNUYAN

VALLE DE UCO



