

ALTA COLECCIÓN

CABERNET SAUVIGNON

LOS CHACAYES. VALLE DE UCO

Organic



2024

The season experienced a higher-than-normal accumulation of degree-days, with high temperatures in spring, Zonda winds, and above-average rainfall. Ripening slowed in early February, slightly delaying the Pinot Gris harvest and allowing white wines to reach 12.5-13% alcohol and a pH of 3.4, while reds averaged around 14%. The wines show good balance and concentration, with solid aging potential.

TERROIR

Alluvial soils of volcanic and granitic gravels.

AGE OF VINES

30 years old.

GRAPE VARIETIES

100% Cabernet Sauvignon

DENSITY & YIELD

3500 vines / ha

60 hl / ha

APPELLATION

Los Chacayes

WINEMAKING

The grapes were harvested at the end of March. After a 5-day cold maceration at 10 °C, selected yeasts were added to start fermentation, which lasts about 7 days. The wine is racked and pressed before the end of alcoholic fermentation, aiming for a round and silky profile. In this style, freshness and fruit are always prioritized over extraction.

AGING

In concrete tanks with frequent bâtonnage at the end to enhance mouthfeel and soften the tannins.



Intense ruby red color.



Aromas of dark fruits such as blackcurrant, with soft sweet pepper notes, complemented by subtle floral hints.



On the palate, it shows good structure with silky tannins and a full-bodied mouthfeel. On the finish, notes of Morello cherry and blackcurrant emerge.



It is an ideal companion for cured hams, roasted meats, legume stews, and a wide variety of cold cuts.

AWARDS

2024

93^{pts} - James Suckling

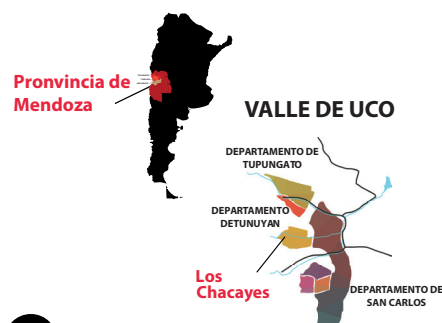
2022

91^{pts} - James Suckling

2021

91^{pts} - James Suckling

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