

ALTA COLECCIÓN

CABERNET SAUVIGNON



ARGENTINA



2025

Warm and dry year, with high temperatures and frequent heatwaves.

Consequences in the wine: A generous and broad profile, marked by intense aromas, preserving its freshness thanks to the early harvest.

Wine evolution: To be enjoyed young and fresh to fully appreciate its aromatic potential.

TERROIR

Poor alluvial soils composed of volcanic and granitic gravel.

GRAPE VARIETIES

Cabernet Sauvignon

AGE OF VINES

30 years

DENSITY & YIELD

4 166 vines/ha
60 hl/ha

FIRST VINTAGE

2002

APPELLATION

Los Chacayes

WINEMAKING

Fermentations in concrete vats, with very gentle extraction during maceration in order to obtain round tannins. Bâtonnage is carried out until the end of malolactic fermentation to achieve greater volume on the palate.

AGEING

Ideal for preserving fruit purity and terroir freshness, the wine is aged exclusively in concrete vats.



Intense and bright ruby-red color, with great depth.



Expressive, with notes of black fruits such as cassis, hints of sweet paprika and subtle floral nuances.



Well-structured, silky tannins and an enveloping volume. The finish is persistent, evoking notes of morello cherry and cassis.



Ideal with grilled red meats, slow-cooked stews, mushroom risotto and mature cheeses.

AWARDS

2024

93^{pts} - James Suckling



www.bodegapiedranegra.com



@bgapiedranegra



[@bgapiedranegra](#)



[@bodegapiedranegra](#)

