

ALTA COLECCIÓN

MALBEC

LOS CHACAYES, VALLE DE UCO

Organic



2025

A warm and dry year, marked by high temperatures and frequent heatwaves.

Impact on the wine: A generous, broad profile with intense aromas, while preserving freshness thanks to an early harvest.

Wine evolution: Best enjoyed young to fully express its aromatic potential.

TERROIR

Poor, alluvial soils with volcanic and granitic gravel.

AGE OF THE VINES

25 years old

FIRST VINTAGE

2002

GRAPE VARIETIES

100% Malbec

DENSITY & YIELD

5 500 vines/ ha
60 hl / ha

APPELLATION

Uco Valley Los Chacayes

WINEMAKING

Fermentation begins spontaneously with native yeasts and lasts about 7 days. After 15 days of maceration on skins, we rack and press. For this range, we always favour freshness and fruit over extraction.

AGEING

Aged for 6 to 8 months in concrete tanks, with regular work on fine lees to enhance mouthfeel and volume.



Bright ruby colour.



On the nose, summer red fruits dominate, with subtle herbal and liquorice notes.

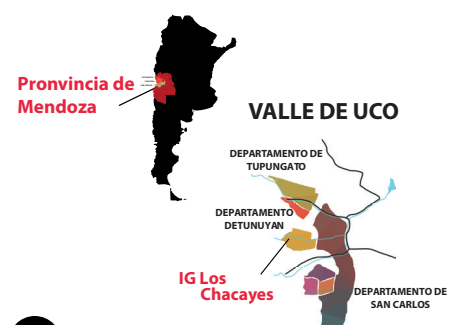


Good concentration: red fruits add breadth to this structured wine, with soft, harmonious tannins. Long finish with notes of dark berries.



Perfect with grilled beef, beef stew with red wine, aged cheeses, or Parma-style ham.

ARGENTINA MENDOZA



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