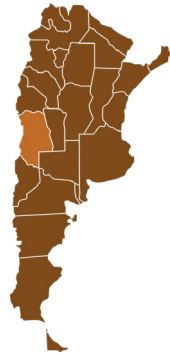


ALTA COLECCIÓN

PINOT GRIS ROSADO



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 with volcanic and granitic gravel.

AGE OF VINES

25 years

FIRST VINTAGE

2002

GRAPE VARIETIES

100% Pinot Gris

DENSITY & YIELD

3 000 vines/ha
60 hl/ha

APPELLATION

Los Chacayes

WINEMAKING

A 6-hour maceration in the press allowed us to obtain the desired hue and extract the targeted aromas. The resulting must was then pressed and clarified using cold treatment. Fermentation followed at low temperature (16–18°C) with selected yeasts.

AGEING

Aged on fine lees for 3 months in stainless steel tanks, with frequent bâtonnage to develop body and mouthfeel.



Bright and limpid pale pink colour, reminiscent of Provençal roses.



Fresh nose with a blend of elegant thiols and small red berries.



Very fresh on entry, with a full-bodied palate, supported by vibrant acidity and lovely aromatic persistence.



A versatile wine, ideal with fresh seafood (such as oysters or ceviche) or vegetarian dishes like vegetable risotto.

AWARDS

2025

91^{pts} - Vinous
90^{pts} - James Suckling
90^{pts} - Descorchados

2024

91^{pts} - James Suckling

2023

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

BEST BUY

89^{pts} - Wine Enthusiast
92^{pts} - James Suckling
91^{pts} - Vinous



www.bodegapiedranegra.com



@bgapiedranegra



@bgapiedranegra



@bodegapiedranegra

