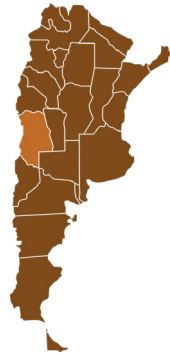


ALTA COLECCIÓN

PINOT GRIS



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

We press the grapes quickly to avoid maceration of the must with the skins, thus limiting color extraction. The must is then naturally clarified by cold settling and fermented at low temperatures (16-18°C) in stainless steel tanks.

AGEING

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



Brilliant pale yellow color, almost crystal-clear, with greenish highlights.



Fresh and slightly floral aromas supported by a fruity profile of peach and apricot. Intense and complex, revealing more over time.



Generous and sustained on the palate, preserving freshness thanks to its good acidity and lovely aromatic persistence.



A highly versatile wine that pairs beautifully with fresh seafood such as oysters or ceviche, as well as vegetarian dishes like vegetable risottos.

AWARDS

2025

90^{pts} - James Suckling
90^{pts} - Tim Atkin
90^{pts} - Vinous
DOUBLE GOLD MEDAL
90^{pts} - Gilbert & Gaillard

2024

89^{pts} - Vinous
89^{pts} - James Suckling

2023

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



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