



2024

The 2024 season was characterized by a warm spring and extreme weather events that ultimately slowed down ripening, allowing for a harmonious harvest.

Consequences on the wine: the red wines of this vintage stand out for their balance, with moderate alcohol and vibrant acidity that give them great freshness.

Evolution of the wine: the wines are expected to have an excellent evolution over time, gaining complexity and elegance in the bottle.

TERROIR

Poor, alluvial soils of volcanic and granitic gravel

AGE OF THE VINES

20 years

FIRST VINTAGE

1998

GRAPE VARIETIES

100% Malbec

DENSITY & YIELD

4 166 vines / ha

55 hl / ha

APPELLATION

Los Chacayes

WINEMAKING

Fermentations carried out spontaneously, in concrete tanks, with very gentle extraction during maceration in order to obtain round tannins. Bâtonnages are performed until the end of malolactic fermentation to achieve greater volume on the palate.

AGEING

The 12-month aging, one third in third-use barrels and the rest in concrete tanks, allows the wine to preserve its distinctive varietal character while incorporating the subtle nuances of wood.



In the glass, it shows a deep violet color, denoting great intensity and brightness.



On the nose, it unfolds a complex aromatic palette dominated by red and black fruits, with the characteristic violet perfume, over a spicy background that reflects its passage in wood.



With a juicy and fresh entry, this wine shows excellent balance, with great volume and fruity flavors that extend into an elegant and characterful finish.



The structure and freshness of this Malbec make it perfect to accompany grilled cuts of meat, as well as dishes with lamb or mature cheeses.

AWARDS

2024

92^{pts} - James Suckling

92^{pts} - Vinous

91^{pts} - Tim Atkin

2023

92^{pts} - James Suckling

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90^{pts} - Vinous

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