

PIEDRA NEGRA GRAN MALBEC 2013



TASTING NOTES

Intense purple red colour. On the attack, red fruits' notes as plums and berries can be tasted. Then, they mix with coffee and vanilla notes coming from the wood. Voluminous, fruity with violet notes. Elegant tannins, the soft notes of the wood can be perceived and it has a persistent ending.

AWARDS

AWARDS 2012 91 pts - WINE
ADVOCATE AWARDS 2011 92 pts - TIM
ATKIN AWARDS 2009 92 pts - JAMES
SUCKLING 91 pts - WINE
ENTHUSIAST GOLD MEDAL -
MUNDUS VINI AWARDS 2008 93 pts -
JAMES SUCKLING

VARIETY

100% Malbec Argentina's most emblematic red grape variety. Originally from Southwest France, it has found the perfect home in Argentina, where the soil and climate are ideally suited to this variety. It produces very powerful wines with lots of colour.

VINEYARD

Soil

Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density

4.500 vines/ha

Climate

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines

10 to 50 years.

Yield

30-35 hl/ha.

Location

Most of the Argentinian Malbec comes from Agrelo in the South of Mendoza and from La Consulta that is situated in the South of the Uco Valley. The French Malbec, 'Cot', comes from our vineyard Chacayes.

WINEMAKING

Wine-growing

In order to temper the natural vigour of the Malbec variety, we carried out short pruning at the end of winter followed by green harvesting during the summer to improve the concentration and maturity of the remaining grapes. The harvesting dates are determined by tasting the grapes.

Harvest

The date of the harvest is defined according to the taste analysis, generally at the end of the month of April.

Vinification

Complete maceration of more than 7 weeks. Malolactic fermentation in casks and ageing for 3 months in these same casks.

Ageing

Ageing for 15 months in French oak barrel (225 Litres) with regular racking (50 % new barrel, 50 % first wine barrel).

THE VINTAGE

Our vineyard in Argentina has seen a year with rainfall substantially above norms, due to the phenomenon of La Niña in the Pacific. The red grape harvests began in early April with the Malbec and finished at the beginning of May with the Cabernet Sauvignon. Slower ripening enabled us to obtain more flavour and complexity. A generous vintage, for those who were able to manage it appropriately in both the vineyard and the winery. Our wines are very well balanced on the palate and offer powerful aromatic expression. 2013 has been characterized by slow ripening and low yields in our vineyards (as has been the case everywhere in the Mendoza region), which suggests that the wines will be of excellent quality.