

PASITEA PASITEA 2012

I.G. LOS CHACAYES
VALLE DE
UCO

Pasitea

LATE HARVEST
PINOT GRIS

BODEGA
Piedra Negra
MENDOZA, ARGENTINA

TASTING NOTES

Deep yellow with green lights, intense aromas of white-fleshed fruit and crystallized citrus fruits (lemon and grapefruit). On the palate it is silky and very pleasant, light and fresh with a good balance between the sugar and acidity. A wine that shows the wonderful quality of the grapes at the moment of harvest.

AWARDS

2007: 90 pts - Wine Advocate

VARIETY

70% Pinot Gris . 30% Torrontes

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

Torrontes: 1000 vines/ha. In trellised vine training system where the canopy has horizontal disposition and the bunches are hanging and almost completely protected of the sun. Pinot gris: 4400 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

10-15 years

Yield

7-9 Ton/Ha

Location

Our Torrontes comes from the vineyard of a grower that has been working for many years with us, at 5 km from the Lurton winery in Vista Flores, Uco Valley, Mendoza. Pinot Gris comes from our own Chacayes vineyard, Vista Flores, Uco Valley, Mendoza.

WINEMAKING

Harvest

Torrontes: Middle of May, their rich skins permit a very long over ripening period, preserving all the freshness of this Argentinean variety. The grapes are picked early in the morning when temperature are at their coldest. Pinot gris: The bunches are left to ripen on the vine during the autumn and undergo a «passerillage» (increase of sugar due to deshydration). They are then further dried by the morning sun laid out on wats.

Vinification

Torrontes : 100% fermented in stainless steel tank at 12°C. Pinot gris : 85% in stainless steel tank at 14°C, and 15% in French oak barrels with selected yeast. This combination gives the complexity and the floral character of the wine.

Ageing

On lees for 5 months.

THE VINTAGE

This year the harvest was delayed due to a cool Spring. We had a dry start to the year but a spring which was quite rainy. The health of the vines was not effected and given that we are undergoing a transfer to organic cultivation, we were able to harvest a degree of alcohol lower than usual and with a freshness that we have never experienced before.