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ALTA COLECCIÓN

PINOT GRIS ROSADO

I.G. LOS CHACAYES, VALLE DE UCO

Organic

2022

The 2022 vintage is very cool, with average and maximum temperatures below the historical average of the last 24 years. In 2022, the maximum temperatures in February and March (grape ripening period) were 28°C, compared to historical averages of 35°C and 33°C, respectively. These moderate highs allowed the grapes to ripen slowly, preserving their natural acidity. The wetter weather conditions in December, January and February encouraged us to thin out our plots and to harvest our whites earlier and earlier. We therefore harvested our whites early, between the 6th and 18th of February for the pinot gris.

TERROIR

Pebbles and Volcanic Moraines.

GRAPE VARIETIES

100% pinot gris

AGE OF THE VINES

25 years.

DENSITY

3 000 vines/ha

FIRST VINTAGE

2001

WINEMAKING

Through a maceration of 6 hours in the press we achieve the desired colour and the extraction of aromas that we are looking for. The must is then pressed and clarified by means of a cold treatment. A slow fermentation is then carried out at low temperature with selected yeasts.

AGEING

Aging on fine lees with regular batonnages during several weeks.

WINEMAKER'S NOTE

The colour is a clean, light and elegant rose reminiscent of the wines of Provence. The nose reveals fresh aromas with elegant thiols and notes of small red fruits. On the palate, the entry is very fresh. A full mouth, supported by a very good acidity and a beautiful aromatic persistence.

FOOD-PAIRING

Fresh seafood such as oysters or shrimp ceviche and fish prepared with seafood sauce.

AWARDS

2021

89-90pts Vinous

2020

91pts James Suckling
90pts Descorchados

2019

91pts James Suckling
91pts Tim Atkin



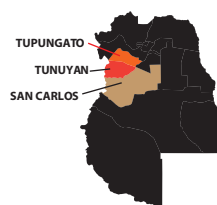
APPELLATION

Uco Valley - IG Los Chacayes

ARGENTINA



MENDOZA



VALLE DE UCO

