

LE PETIT VOYAGE

CRIOLLA

These wines were born in 2020 with the aim of looking for some unusual grapes and daring winemaking methods. Each of these wines is an invitation to a small journey, an inner journey that will bring you to the Uco valley through a very personal winemaking process.

No grape brought to America by the Spanish from Europe during the 16th century could stand the journey, except for the criolla chica which was loaded into the ship in the last stop (in the Canary Islands). Therefore, the variety called criolla comes from this criolla chica (listán prieto).

Grape variety: 100% criolla. Criolla chica (listán prieto) and criolla grande (Indigenous grape of Argentina).

Appellation: GI Los Chacayes

Harvest and winemaking: harvested during the first week of March. Carbonic maceration with entire bunches. Then, the grapes are pressed and the fermentation ends without skins, like a white wine. Adding lees of pinot gris during the ageing and doing regular bâtonnage gave this wine its elegance and volume.

Age of the vines: 20 years old

Yield: 15 tons per ha

First vintage: 2020

