



PINOT NOIR

2026

These wines were born in 2020 with the idea of seeking out uncommon grapes and challenging the methods of winemaking.

Moving away from our university training, we set out on a path towards a more spontaneous and natural oenology. We use the properties of lees, skins (whites in skin contact), stems (reds without sulphites) and natural acidity to protect the wines and accompany them as they age.

Each of these wines is an invitation to a short journey, an inner journey that will take you to the Uco Valley through its particular winemaking.

Variety: 100% pinot noir

Appellation: GI Uco Valley. A blend of Los Chacayes and Gualtallary, from vineyards above 1,300 m, on poor, free-draining and cool soils, where pinot noir finds an expression full of tension and elegance.

Harvest and winemaking: Early harvest during the first week of March. Fermentation with stems (20%) in concrete vats. Aged on pinot gris lees. Light sulphite adjustment before bottling. Unfiltered.

Vineyard age: 20 years old

Yield: 6.5 tons per hectare

First vintage: 2020