

ASA NISI MASA



Semillon 2024

These wines are a tribute to the surrealist universe of film director Federico Fellini, whose films are often compared to the stories of Argentina's most famous writer, Jorge Luis Borges, and his magical realism.

ASA NISI MASA is a magic formula, a code children use so that adults cannot understand them, and so escape from their world. ASA NISI MASA reminds adults of their distant childhood dreams. The wines see little or no oak. Their winemaking focuses on freshness, tension and fruit. The first vintage was a 2015 malbec, then a bonarda in 2017 and finally a cabernet franc in 2020.

Variety: 100% semillon

Appellation: An old ungrafted semillon vineyard. Fresh, traditional Tupungato terroir, on sandy loam soils.

Harvest and winemaking: Hand-harvested and sorted, the grapes were placed whole in concrete eggs so that the must stays in contact with the skins up to 2/3 of the fermentation. This skin maceration adds structure and tannic freshness. The semillon then finished its fermentation off the skins and was aged for 9 months on the lees, in a concrete egg and in third-use oak barrels, with regular bâtonnage. Bottled unfiltered.

Vineyard plantation year: 1948

Yield: 7 tons per hectare

First vintage: 2024

RATINGS

James Suckling: 95 pts

Descorchados 2026: 91 pts