



## PEDRO GIMÉNEZ 2023

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.

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**Variety:** 100% pedro giménez

**Appellation:** GI Uco Valley (Tupungato). A pedro giménez pergola vineyard planted on the loam soils of Tupungato.

**Harvest and winemaking:** A light, fresh and floral wine. A natural wine, made with indigenous yeasts, fermented and aged for 6 months on its skins and lees in a 22 hL concrete egg. Bottled unfiltered.

**Plantation year:** 1981

**Yield:** 15 tons per hectare

**First vintage:** 2023