

LE PETIT VOYAGE

PET NAT

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% criolla. Criolla chica (listán prieto) and criolla grande (Argentina's native criolla grape).

Appellation: GI Tupungato. An old pergola vineyard in the traditional area, the lower part of the appellation, on relatively rich and deep soils.

Harvest and winemaking: Harvested during the first week of March in 20 kg crates. Whole bunches are pressed directly. After settling, the must ferments without added yeasts or sulphites. The fermentation is monitored so as to stop it at 15 g/L of residual sugar; once this level is reached, the wine is bottled and the fermentation continues in the bottle. Disgorged after one year on fine lees.

Vineyard age: 20 years old

Yield: 15 tons per hectare

First vintage: 2022

