

LE PETIT VOYAGE

TORRONTÉS

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% torrontés

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

Harvest and winemaking: The grapes are harvested during the third week of March. Fermentation takes place with the skins. The wine stays in contact with its skins for six months, in topped-up concrete eggs, without contact with the air, to preserve and concentrate the fresh expression of its fruit. It is then racked and the skins are pressed. A few weeks after racking and pressing, the wine is bottled unfiltered.

Vineyard plantation year: 1960

Yield: 10 tons per hectare

First vintage: 2020

