

CRIOLLA 2025

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). None of the varieties brought by the Spanish from Europe to America in the 16th century survived the voyage, except criolla chica, taken on board at the last port of call, in the Canary Islands. The whole criolla family therefore descends from this criolla chica (listán prieto).

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: Harvested during the first week of March. Part of the grapes undergoes carbonic maceration in whole bunches; they are then pressed and the fermentation finishes without the skins, as for white wines. The other part of the blend ferments traditionally with the skins. Adding pinot gris lees during ageing, with daily bâtonnage, gives an elegant wine with volume. The wine is then bottled unfiltered, with a very light sulphite adjustment.

Vineyard age: 20 years old

Yield: 15 tons per hectare

First vintage: 2020

RATINGS

Descorchados 2026: 93 pts, best criollas ranking

