

# LE PETIT VOYAGE

## PET NAT

These wines were born in 2020 with the aim of looking for some unusual grapes and daring winemaking methods. Each of these wines is an invitation to a small journey, an inner journey that will bring you to the Uco valley through a very personal winemaking process.

No grape brought to America by the Spanish from Europe during the 16th century could stand the journey, except for the criolla chica which was loaded into the ship in the last stop (in the Canary Islands). Therefore, the variety called criolla comes from this criolla chica (listán prieto).

**Grape variety:** 100% Criolla. Criolla chica (listán prieto) and criolla grande (Indigenous grape of Argentina).

**Appellation:** G.I. Los Chacayes

**Harvest and winemaking:** harvested during the first week of March. Bunches are pressed directly. After carefully removing sediments, must undergoes fermentation without adding yeast nor sulfites. Once residual sugar levels are at 15g/L, fermentation is intentionally interrupted. After this, we bottle our wine and let fermentation resume naturally inside the bottle itself.

**Age of the vines:** 20 years old

**Yield:** 15 tons per ha

**First vintage:** 2020

