

LE PETIT VOYAGE

TORRONTÉS

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.

Grape variety: 100% torrонтés

Appellation: G.I. Los Chacayes. An old pergola (vineyard) in the “traditional zone”, the lowest part of Los Chacayes, in relatively rich and deep soils.

Harvest and winemaking: the grapes are harvested during the third week of March. The wine ferments with the skins and it remains in contact with them for four months in closed and refilled barrels without contact with the air to preserve and concentrate the fresh expression of the fruit. A few weeks after racking/pressing, the wine is filled without filtering and with very few sulfites added.

Age of the vines: 20 years old

Yield: 10 tons per hectare

First vintage: 2020

