



Valle Arriba

In the northern Calchaquí Valley in Salta, Argentina, around the Molinos, Cachi and San Carlos departments, one can find micro-valleys with immense oenological potential sitting at heights of between 2,000 and 3,000 meters above sea level. These are locally known as Valle Arriba. Its namesake winery began to study every corner of the region in 2007 and selected some of its plots for their character and potential. This led to them creating truly exceptional wines.

Valle Arriba La Criollita 2021 – TS

Province: Salta
Region: Calchaquíes Valleys
Subregion: Molinos
Elevation: 2.000 msnm
Varietal: 100% Criolla Chica
Vineyard size: 0.5 ha.
Vineyard age: 80 years old
If it is a single vineyard, the number of plants per hectare: 1.500 plantes per ha. approximately
Yields: 6.000 kg per ha.
Irrigation: flood
Soil composition: sandy, deep with some stoniness at depth
Training method: parral
Harvest date: March 2021
Type of viticulture: sustainable and organic (uncertified)

Winemaking and ageing
Whole cluster: 15%
Yeast: indigenous
Fermentation container: small vats
Maceration technique: soft stomping
Fermentation temperature: 20°- 25°C
Length of fermentation: 10 to 12 days
Malolactic fermentation: yes
Size/material of the aging container: 225 liters / French oak
Age of container if wood: used several times
Type of barrel and Cooperage: French, different cooperages
Time of aging in container: 18 months
Time of aging in bottle: 12 months

Analytical data
Alcohol: 13,5%
Ph: 3,5
Residual sugar: 1,8 g/l
Acidity: 6,0 g/l
Sulfites: 90

Winemaker: Raúl Dávalos

Price: U\$S 30

