

Canopus Y La Nave Va Malbec 2020 – TS

Province: Mendoza
Region: Uco Valley
Subregion: El Cepillo
Elevation: 900 masl
Varietal: 100% Malbec
Vineyard size: 8 ha
Number of plants per hectare: 6.000 plants
Yields: average 4.000 kg/ha
Irrigation: drip irrigation
Soil composition: alluvial stones with calcium carbonate, limestone and sand
Training method: double guyot and double cordon
Type of viticulture: organic and biodynamic

Winemaking and ageing
Whole cluster: yes, 20%
Yeasts: natives
Fermentation container: concrete tanks
Maceration technique: pre-fermentation maceration for 4 days
Fermentation temperature: 22° - 26°C
Length of fermentation: 2 weeks
Malolactic fermentation: yes, with native bacteria
Size/Material of ageing container: concrete tanks of 7,000 liters
Time of aging in container: 11 months
Time of aging in bottle: 6 months

Analytical data
Alcohol: 13,9%
Ph: 3.7
Residual sugar: 1,84 g/l
Acidity: 5,85 g/l
Sulfites: yes

Winemaker: Gabriel Dvoskin

Retail price: R\$ 225

Canopus Pintom Pinot Noir 2020 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Pampa El Cepillo

Elevation: 990 masl

Varietals: 100% Pinot Noir

Vineyard size: 1 ha.

Vineyard age: 13 years old

Number of plants per hectare: 7.000 plantas

Yields: 4.000 kg/ha

Irrigation: drip irrigation

Soil composition: alluvial stones with calcium carbonate, limestone and sand Training method: double guyot and double cordon

Harvest date: 2021

Type of viticulture: organic (certified) and biodynamic

Winemaking and ageing

Whole cluster: yes, 30%

Yeasts: native

Fermentation container: concrete tanks and micro-fermentation in plastic tanks

Maceration technique: pre-fermentation maceration for 4 days and 14 days post fermentation

Fermentation temperature: 24o to 27o C

Length of fermentation: 2 weeks

Malolactic fermentation: yes

Size/material of the aging container: 225 liters / French oak barrels

Age of container if wood: fifth, sixth and seventh use

Type of barrel and Cooperage: used French oak from Boutes, Mercury, Radoux and Seguin Moreau

Time of aging in container: 10 months

Time of aging in bottle: 6 months

Analytical data

Alcohol: 12,5%

Ph: 3,76

Residual sugar: 1,8 g/l

Acidity: 5.8 g/l in tartaric acid

Sulfites: 40 (SO2Total)

Winemaker: Gabriel Dvoskin

Retail price: R\$ 267