

Cara Sur Criolla Chica 2021 – TS

Province: San Juan

Region: Calingasta Valley

Subregion: Barreal

Elevation: 1.550 masl

Varietal: 100% Criolla Chica

The Criolla Chica vines are mixed in between three parcels, within the same estate:

“Pergola de blanca” (1,65 ha) · Grapes: Moscatel Tinto, Torrontés Sanjuanino and Criolla

Chica. “Pergola El Cerezo” (1,45 ha) · Grapes: Cereza, Bonarda, Torrontés Sanjuanino,

Moscatel Rosado and Criolla Chica. “Parral Los Nidos” (1,2 ha) · Grapes: Bonarda and

Criolla Chica. “San Isidro Estate” (0,5 ha) · Grapes: Torrontés Sanjuanino and Criolla Chica.

Vineyard age: 80 years old

Yields: 10.000 kg per ha.

Irrigation: Irrigation with snowmelt water from the Los Patos river.

Soil composition: The soils in this area are alluvial and are composed of material transported from the very heart of the Andes. Some areas contribute important colluvial deposits from the Precordillera, which makes possible a wide diversification of local agriculture.

Training method: pergola

Harvest date: 2021

Type of viticulture: ecological / sustainable

Winemaking and ageing

Whole cluster: 15%

Yeasts: from the vineyard

Fermentation container: we ferment each plot separately, in 1.000 and 2.000 liters vases (concrete eggs)

Maceration technique: it lasts from 15 to 21 days, but with low extraction. During this phase, we humid the cap twice a day

Fermentation temperature: 22° C maximum

Length of fermentation: 15 to 21 days, each vineyard is fermented separately Malolactic fermentation: spontaneous

Size/material of the aging container: concrete

Type of barrel and Cooperage: not used

Time of aging in container: 10 months

Time of aging in bottle: it is not aged in bottle, only for the time it takes to reach the market, which is generally 6 months from bottling

Analytical data

Alcohol: 12,9%

Ph: 3,4

Residual sugar: < 1,8 g/l

Acidity: 5,32 g/l

Sulfites: 25 mg/l (total), < 10 mg/l (free)

Winemakers: Francisco Bugallo & Sebastián Zuccardi

Cara Sur Moscatel Blanco 2021 – TS

Province: San Juan

Region: Calingasta Valley

Subregion: Barreal

Elevation: 1.550 masl

100% Moscatel Blanco grapes (a Criolla variety)

Vineyard size: 1 ha.

Vineyard age: 30 years old

Yields: 6.000 kg per ha.

Irrigation: Irrigation with snowmelt water from the Los Patos river.

Soil composition: The soils in this area are alluvial and are composed of material transported from the very heart of the Andes. Some areas contribute important colluvial deposits from the Precordillera, which makes possible a wide diversification of local agriculture.

Training method: pergola

Harvest date: 2021

Type of viticulture: ecological / sustainable

Winemaking and ageing

Whole cluster: no

Yeasts: from the vineyard

Fermentation container: in 2.000 litres concrete eggs

Maceration technique: 7 to 14 days

Fermentation temperature: 22°C maximum

Length of fermentation: 14 days

Malolactic fermentation: spontaneous

Size/material of the aging container: 3.000 liters concrete vats

Time of aging in container: 7 months

Time of aging in bottle: it is not aged in bottle, only for the time it takes to reach the market, which is generally 6 months from bottling

Analytical data

Alcohol: 12,6%

Ph: 3,3

Residual sugar: < 1,8 g/l

Acidity: 5,7 g/l

Sulfites: 20 mg/l (total), < 7 mg/l (free)

Winemakers: Francisco Bugallo & Sebastián Zuccardi