

Cara Sur Criolla Chica 2022 – TS

Province: San Juan

Region: Callingasta Valley

Subregion: Barreal

Elevation: 1.550 masl

Varietal: 100% Criolla Chica

Vineyard size: The Criolla Chica vineyards are mixed between three plots, within the same estate: "Pergola de Blanca" (1.65 ha), grapes: Moscatel Tinto, Torrontés Sanjuanino and Criolla Chica. "Pérgola 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 meltwater 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 provide important colluvial deposits from the Precordillera, which makes possible a wide diversification of local agriculture.

Training system: pergola

Type of viticulture: ecologic and sustainable

Winemaking and aging

Whole cluster: 15%

Yeasts: from the vineyard

Fermentation container: we ferment each plot separately, in 1,000 and 2,000 litre vessels (concrete eggs)

Maceration technique: the maceration lasts from 15 to 21 days, but with little extraction. During this phase, we wet the cap twice a day.

Fermentation temperature: 22° C max

Length of fermentation: between 15 to 21 days, each vine is fermented separately.

Malolactic fermentation: spontaneous

Aging container size/ material: concrete

Time of aging in container: 10 months

Time of aging in bottle: It is not aged in bottle, only the time it takes to introduce it in the markets, 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)

Winemaker: Francisco Bugallo & Sebastián Zuccardi

Cara Sur Moscatel Blanco 2022 – TS

Province: San Juan

Region: Callingasta Valley

Subregion: Barreal

Elevation: 1.550 masl

Varietal : 100% 100% Moscatel Blanco (Moscatel de Alejandría)

Vineyard size: 1 ha

Vineyard age: 30 years old

Yields: 6.000 kg/ ha

Irrigation: irrigation with meltwater 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 provide important colluvial deposits from the Precordillera, which makes possible a wide diversification of local agriculture.

Training system: pergola

Type of viticulture: ecologic and sustainable

Winemaking and aging

Whole cluster: no

Yeasts: from the vineyard

Fermentation container: 2.000 liters concrete eggs

Maceration technique: 7 to 14 days with skins

Fermentation temperature: max. 22°C

Length of fermentation: 14 days

Malolactic fermentation: spontaneous

Aging container size/ material: 3.000 liters concrete eggs

Time of aging in container: 9 months

Time of aging in bottle: It is not aged in bottle, only the time it takes to introduce it in the markets, which is generally 6 months from bottling.

Analytical data

Alcohol: 13,5%

Ph: 3,3

Residual sugar: < 1,8 g/l

Acidity: 5.7 g/l

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

Winemaker: Francisco Bugallo & Sebastián Zuccardi