

Pielihueso Naranja de Ánfora 2022 - TS

Vineyard information: vineyards planted in 2009, organically produced certified

Province: Mendoza

Region: IG Los Chacayes, Tunuyán

Subregion: Los Chacayes alto

Elevation: 1.250 masl

Varietals: Torrontés + Sauvignon Blanc + Chardonnay

Vineyard size: 2 ha

Vineyard age: 15 years old

Number of plants per hectare: 4.666 plants

Yields: 6000 kg

Irrigation: drip irrigation

Soil composition: alluvium and stony

Driving system: trellis

Harvest date: February 28th for the SB and CH; and March 10th for Torrontés

Type of viticulture: organic & sustainable

Vinification and aging: First the SB and CH are harvested, and a few weeks later, the Torrontés. The intention is to allow the Torrontés to complete its maturation in order to be able to obtain the greatest possible varietal expression, and that the SB and CH being less matured provide acidity and freshness. The grapes are received at the winery, destemmed but not grinds, the Torrontés goes directly to a concrete pool, and CH & SB go to steel tanks stainless (all with controlled temperature). Each one performs the fermentation individually, with 1 pump-over per day, and at the end the fermentation of the wine remains with its skins for approximately 2 months, we press it and we make the blend. The wine is then passed into 3 Spanish ceramic Amphorae where it stays for about 6 months, always as full as possible and then it is divided. Does not have addition of SO₂, without a slight filtration to avoid possible refermentations.

Whole cluster, yes/no/percentage: no

Yeasts: indigenous

Fermentation container: stainless steel / concrete basin

Maceration technique: destemmed grapes in a steel tank with few pump-overs

Fermentation temperature: 16° to 20° C

Length of fermentation: 10 days

Malolactic fermentation: yes, naturally in the tank.

Aging container size/material: Spanish ceramic amphorae

Aging time in container: 6 months

Aging time in bottle: 7 months

Analytical data

Alcohol: 13.5 %

Residual sugar: 1.5 g/L

Acidity: in tartaric, 5.3 g/l

Sulfites: 13 mg/l

Winemaker: Sebastian Bisole / Celina Bartolome

Pielihueso Rosado Primero 2023 - TS

Province: Mendoza
Region: IG Los Chacayes, Tunuyán
Subregion: Los Chacayes alto
Elevation: 1.250 masl
Varietals: 100% Petit Verdot
Vineyard size: 0.5 hectares
Vineyard age: 15 years old
N of plants per hectare: 4.666 plants
Yields: 6000 kg
Irrigation: drip irrigation
Soil composition: alluvium and stony
Driving system: trellis
Harvest date: 10th March
Type of viticulture: organic & sustainable

Vinification and aging

We destem the grapes and press them in a pneumatic press. The juice goes to a 3,000 liters stainless steel tank where fermentation takes place spontaneous. Post fermentation, part of the wine remains in a stainless steel tank and 20% goes to a ceramic amphora. After 6 months of aging in these containers, the wine is bottled. It does not have added SO₂, but a slight filtration to avoid possible refermentations.

Whole cluster, yes/no/percentage: no

Yeasts: indigenous

Fermentation container: stainless steel

Maceration technique: no maceration

Fermentation temperature: 16° to 20° C

Fermentation duration: 20 days

Malolactic fermentation: yes, naturally in the tank

Aging container size/material: 2.000 liters stainless steel tank and 500 liters ceramic amphora

Aging time in container: 6 months

Aging time in bottle: 7 months

Analytical data

Alcohol: 14%

Residual sugar: 1.8 g/l

Acidity: in tartaric 5.9 g/l

Sulfites: 18 mg/l

Winemaker: Sebastian Bisole & Celina Bartolome