

Criolla



Grape Variety

Criolla Grande

Alcohol Content

12,7

Acidity

4,8

pH

3,85

Sugar Content

1,9

Training Method

Pergola

Vineyard Management

Drip irrigation, Guyot pruning system

Soil Profile

Deep sandy to sandy loam soil. Presence of clastic, gravel-like material, with some limestone.

Harvest Date

Late March

Harvest Method

Hand-harvested into 20-kilo bins

Grape Reception

In concrete tanks

Origin

Divisadero, Santa Rosa

Altitude

650 m.a.s.l.

Vine Age

2012

Density

2,700 vines per hectare

Best Served at

61–64.5°F

Maceration

Post-fermentative maceration for 3 days at 20°C

Fermentation

Spontaneous fermentation at 20°C using native yeasts, until total sugar reduction

Malolactic Fermentation

With native bacteria for 30 days

Aging

5 months in concrete

Bottling

September 2022

Production

5,000 bottles

Tasting Notes

The true epitome of the flawless, flavorful balance of local grapes. Bright ruby red, with distinct cherry and raspberry aromas. Round and slightly sweet on the palate, with a level of acidity that brings out consistent freshness. Our little Pinot Noir, if you will.

Winemakers

Matías Morcos / Lis Clément

