

EL MONTAÑISTA – CRIOLLAS TINTAS

San Juan



APPELLATION: Valle de Calingasta

BLEND: Field blend of Criolla Grande, Criolla Chica, Cereza and Canela

WINEMAKER: Pancho Bugallo

VINEYARD: _____

The Calingasta Valley lies between the Cordillera Frontal and the foothills of San Juan, north of Mendoza province. It's a unique climate, continental in the extreme, with a high diurnal range. Annual rainfall can be as little as 50-100mm, however the valley is crossed by two rivers which bring snowmelt. The soils are diverse: both alluvial material brought from the heart of the Andes by the rivers; and colluvial, composed of rocks and debris from the foothills. Vines are over 80 years old and planted in the parral (tendone) training system. There are a mix of traditional Criolla grape varieties.

VITICULTURE: _____

No chemical products are used in the farming. Sheep keep the undergrowth in check, their manure acts as fertiliser; and irrigation is via a furrow system.

WINEMAKING: _____

The grapes are hand harvested into 15kg crates. Grapes are sorted and partially destemmed, 30% is kept as whole-bunch. Fermentation with wild yeasts is in 3,000 litre concrete tanks, and lasts for 12 days. They wet the cap twice daily during this time. The wine is drained off and matures for 10 months in 2,000l concrete eggs before bottling without filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A pure, vivid wine that balances a perfumed, ethereal redcurrant and raspberry fruit core with a savoury, mineral finish.