



V.I.N.O. CLARETE 2024

This project was born with the collaboration of small producers and vintners, with whom we share the challenge of making wines through a Viticulture Independent Natural and Organic (V.I.N.O.)

VIÑEDOS Y SUELOS

Grapes coming from old vines of the IG Los Chacayes, in Uco Valley, Mendoza, located at 1100 masl.

In our vineyards we do not use any herbicides or systemic products, managing them in an agroecological way.

VARIETAL

White and red Criollas

HARVEST TIME

Middle of March

AVERAGE YIELD 6.000 kg/ha

ALCOHOL 12.0% v/v

pH/ACIDITY 3.2/7.2

RESIDUAL SUGAR 2.0

HARVEST

Hand harvested in small 20kg boxes, to maintain the integrity of each group

SELECTION

A meticulous selection is handly made prior vinification.

WINEMAKING PROCESS

Our Clarete was made with whole bunches and with destemmed bunches.

The grapes arrive by gravity into smalls concrete eggs without any addition, where fermentation is with native yeasts at temperatures between 16° and 18°C.

AGING

Aging continues with their skins in concrete eggs for 8 months.

AGING POTENTIAL 7 years