



OLD VINES FROM PATAGONIA FLOR • SEMILLON 2022

In the Río Negro Valley, forgotten varieties and old vines tell the story of Patagonia's viticultural heritage. In this area of great potential for grape varieties, the grapes grow on an organic way naturally, due to the ecosystem of Patagonia. Our project shows the great potential of Argentina in its whole geography.

VINEYARDS AND SOILS

Semillón from ungrafted vineyards, planted at the end of the 60s, loamy soils from Allen, Río Negro. Very low yield vineyards. In our vineyards we don't use any herbicide or systemic products, managing them in an agroecological way.

VARIETAL

Semillon 100%

VINTAGE

First week of March

AVERAGE YIELD 4.000 kg/ha

ALCOHOL 13.0% vol

pH/ACIDITY: 3.3/7.2

RESIDUAL SUGAR: 1.8

HARVEST

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster.

SELECTION

A meticulous selection is handly made prior vinification.

WINEMAKING PROCESS

We vinify using whole-bunch direct pressing. Fermentation takes place in French oak foudres with native yeasts at temperatures between 16–18°C.

AGING

Aged for at least 3 years under flor, it develops a natural layer of yeast that protects the wine from oxidation while adding complexity, tension, and a distinctive identity.

AGING POTENTIAL

30 years