



blanco

HARVEST: 2021

GRAPE VARIETIES: Listán Blanco and Albillo Criollo.

VINEYARD: Cercado del Pino.

WINEMAKING: Albillo Criollo, destemmed by hand, skin contact and alcoholic fermentation with Indigenous yeast during 25 days in amphorae. Maturation in terracotta egg and French oak barrel for 7 months. Listán Blanco gently pressed and alcoholic fermentation in concrete tanks with indigenous yeast. Lees contact and maturation in concrete tanks for 8 months. Tartaric precipitates may appear.

PRODUCTION: 2400 uds.

