

Los Dragones

2023

'PASTO BLANCO'

Torrontés | Valle de Calingasta - Argentina

NATURAL VEGAN

Stats

Grapes: 100% Torrontés Sanjuanino
Vineyard: Finca Maggio (Paraje Hilario)
Vine Age: 81-years-old
Soil Type: Colluvial stony soil with fine material on the surface
Viticulture: Sustainable
Fermentation: Native — concrete egg (100% de-stemmed)
Skin Contact: 20 days
Aging: 10 months in old 500L French oak
Alcohol: 12.9%
pH: 3.2
Total Acidity: 7 g/L
Total SO2: 30 ppm
Total Production: 167 cases

Reviews

Vinous | 92 points
James Suckling | 95 points

About

The Los Dragones label is the flagship range for Andrés' eponymous wine project. In this range, he seeks to showcase a selection of varieties and vineyards from throughout the Calingasta Valley, and the aim is to bottle precisely what he feels when he tastes each variety when walking through their vineyards. The Los Dragones Torrontés comes from Finca Maggio in Paraje Hilario, known for its old vines grown in the Parral (pergola) system. This is a unique clone of Torrontés, called Sanjuanino, which is considered a Criolla grape (a variety resulting from the cross-breeding of Vitis vinifera species introduced to the area by Spanish conquistadores in the 16th century). Torrontés from Argentina is usually made in a very aromatic style with stainless steel fermentation and aging, but with this wine, Andrés wanted to showcase the more oxidative, savory side of the grape.

The grapes were hand harvested and brought back to the cellar for de-stemming. The grapes were placed in concrete eggs for spontaneous fermentation on their skins. After about 20 days, the skins were pressed and the wine was sent to old 500L French oak barrels. After 10 months of aging, the batches were blended in tank and bottled without fining or filtering and just a small dosage of sulfur.

Tasting Notes

Light honey in the glass. Roasted hazelnut, mango skin, lemon, and white flowers unfurl on the nose. There is bright, zippy acid like OJ on the palate with chamomile, lemongrass, and a hint of spice.