



Paso

2023

'CRIOLLA FIELD BLEND'

Clarete Wine | Mendoza - Argentina



NATURAL



VEGAN

Stats

Grapes: 34% Criolla Grande - 33%

Moscatel Rosado - 32% Cereza

Vineyard: Uco Valley

Vine Age: Average: 60-years-old

Soil Type: Clay loam and sandy loam

Viticulture: Sustainable

Fermentation: Native – mix of
concrete vats and old oak barrels

Skin Contact: 2 weeks (20% of the
batch)

Aging: 3 months sur lies in
fermentation vessels

Alcohol: 13%

pH: 3.7

Total Acidity: 5.4 g/L

Total SO2: 40 ppm

Total Production: 1,250 cases

UPC: 7798395160067

About

This range is called 'Las Criollas de Don Graciano' in reference to the grower of this traditional, pergola vineyard in the Uco Valley. 'Criolla' is the name given to a grape variety resulting from the cross-breeding of *Vitis vinifera* species introduced to the area by Spanish conquistadores in the 16th century. They are unique to South America, and often times, they are lost in abandoned vineyards. By working with the original growers of these varieties, like Don Graciano, Norberto and Sebastián have become pioneers in the revival of the Criolla grapes in Mendoza. The Field Blend is roughly equal parts Criolla Grande, Moscatel Rosado, and Cereza. Criolla Grande is a red-skinned grape unique to Argentina that is believed to be a crossing of a crossing of Mission (also known as Pais and Criolla Chica) and Muscat of Alexandria. The parentage of Moscatel Rosado, which is unrelated to the Portuguese variety with the same name, is unknown but one parent is believed to be Muscat of Alexandria. To make matters more confusing, Cereza is a pink-skinned grape grown exclusively in Argentina and Chile that is a cross between Muscat of Alexandria and Listán Prieto, which is a synonym for Pais. This would make Cereza genetically very similar to Criolla Grande, and indeed, they present many of the same organoleptic qualities but are believed to have enough genetic variation to be called two separate grapes. Phew! In a nutshell, this is an extremely unique clarete wine made from a fascinating blend of traditional Criollas grapes.

The field blend of grapes were hand harvested and pressed to a mix of concrete vats and old oak barrels for spontaneous fermentation. About 20% of the batches saw 2 weeks of skin contact.

Tasting Notes

A magnificent magenta color. This wine unfolds notes of ripe strawberries, creaminess, and a hint of raspberry. On the palate, a Pez candy element comes into play, adding florals and a rounded sweetness despite being a dry wine. Delightful.



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