



## Paso

2023

# 'SKIN CONTACT'

Orange Wine | Mendoza - Argentina



NATURAL



VEGAN

## Stats

**Grapes:** 34% Torrontés - 32% Pedro Giménez - 33% Moscatel Rosado

**Vineyard:** El Peral, Tupungato (Torrontés) - Vista Flores Tunuyán (Pedro Giménez and Moscatel Rosado)

**Vine Age:** 25-years-old (Torrontés) - 60-years-old (Pedro Giménez and Moscatel Rosado)

**Soil Type:** Clay loam and sandy loam

**Viticulture:** Sustainable

**Fermentation:** Native - stainless-steel

**Skin Contact:** 6 months

**Aging:** 6 months in stainless-steel

**Alcohol:** 12%

**pH:** 3.7

**Total Acidity:** 4.3 g/L

**Total SO2:** 20 ppm

**Total Production:** 1,250 cases

**UPC:** 7798395160012

## About

This orange wine is made with three Criollas grapes, which is an umbrella term for the varieties 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, Norberto and Sebastián have become pioneers in the revival of the Criolla grapes in Mendoza. This orange wine is a blend of Torrontés, Pedro Giménez, and Moscatel Rosado. Torrontés is Argentina's signature, aromatic white grape. Pedro Giménez (unrelated to the Spanish grape, Pedro Ximénez, known for its use in Sherry production) is a rapidly declining white Criolla grape mostly grown in Argentina. Moscatel Rosado, which is unrelated to the Portuguese variety with the same name, is a cross between Muscat of Alexandria and another unknown grape. The result is a brilliantly aromatic orange wine that is very unique to its place of origin.

The grapes were hand harvested, crushed, and sent to stainless steel with their skins. After six months, the wine was pressed off the skins, and it was bottled without fining or filtering. It received just a 40 ppm addition of sulfur.

## Tasting Notes

Pineapple juice, rye bread, and caraway intertwine on the nose of this blend, heightened by vivid acidity and a subtle phenolic tingle on the palate. Intriguing and compelling!