



# PASO A PASO

Mendoza - Argentina



## Background

Paso a Paso, an Argentine wine project nestled in the scenic Tupungato Valley, blossomed from the shared vision of Norberto Páez and Sebastián Bisole. Childhood friends and academic companions, they explored winemaking at the Universidad de Cuyo where an experimental winery sparked their oenological passion. The project started with just Malbec and Bonarda, which they fermented in old, rebuilt barrels in a friend's garage (hence the name of the line 'Vino de Garage'). Paso a Paso, whose inaugural vintage was launched in 2016, was named for the art of crafting wine deliberately, step by step (paso a paso). In addition to their original old-vine Malbec and Bonarda, Norberto and Sebastián have focused on resurrecting Criolla grapes, which are Vinifera crossings unique to South America. These varieties make up the white, orange, and clarete wines. Eschewing new oak in favor of stainless steel, concrete, or used oak, Paso a Paso's winemaking highlights typicity and varietal character, resulting in delightfully zippy, energetic, wines—a compelling choice for aficionados of low-intervention, soulful wines that speak of place.

## Highlights

- 1** Paso a Paso is a low-intervention wine project from the Uco Valley (a sub region of Mendoza) started by two childhood friends.
- 2** The wines are made with traditional varieties (Malbec, Bonarda, and various Criollas) in stainless steel, concrete, and used oak.
- 3** The hand-drawn packaging, which is whimsical yet neat, adds to the unrefined, low-intervention, raw-meets-clean ethos.

## Wines



### Las Criollas de Don Graciano SRP \$20

This range includes a white, an orange, and a clarete. They are all made from 50+-year-old vines, and they are unrefined and very lightly filtered.

### Vinos de Garage SRP \$25

This range includes a Malbec and a Bonarda. Both are from certified organic vineyards (Malbec in Tupungato and Bonarda in San Carlos) and ferment and age in concrete. Their hallmarks are pure varietal flavors and bright acidity.



## Ethos



NATURAL



ORGANIC



VEGAN

## Packaging



Experimental

Traditional

## Press

91  
POINTS



...rusticity, varietal character and a much more serious palate with balance and fine tannins.

ROBERT PARKER'S WINE ADVOCATE  
'Vino de Garage' Bonarda 2021