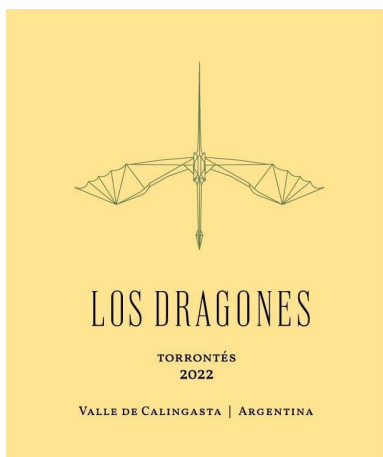




Los Dragones

2022

TORRONTÉS

Valle de Calingasta - Argentina



NATURAL



VEGAN

Stats

Grapes: 100% Torrontés

Vineyard: Finca Maggio (Paraje Hilario)

Vine Age: 80-years-old

Soil Type: Colluvial stony soil with fine material on the surface

Viticulture: Sustainable

Fermentation: Native — concrete egg (100% de-stemmed)

Skin Contact: 25 days

Aging: 10 months in old 500L French oak

Alcohol: 12%

pH: 3.1

Total Acidity: 7 g/L

Total SO2: 34 ppm

Total Production: 100 cases

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 25 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 colored. The nose is redolent of roasted hazelnut skins, white flowers, lemon, mango skins, and raspberry. The palate has shrieking, plus notes of chamomile, lemongrass, white pepper and nutmeg.

