

Cara Sur Pergolas Criollas Tintas 2022

Delicious!



Vintage: 2022

Varietal: A blend of Red Criolla Varietals

Case Production 12 pack: 660

Alcohol Content: 12.5%

Region / Location: Calingasta Valley, San Juan

Vineyard: Multiple tiny family vineyards in Barreal and Hilario, Micro Vineyards

Planted: Between 1920 - 1970

Altitude: 4900ft - 5700ft

Farming Practices: Sustainable

Soil Type: Alluvial

Trellis System: Parral (Pergola)

Yield: 660

Stem Inclusion: Destemmed

Yeast: Native

Winemaker: Pancho Bugallo & Sebastian Zuccardi

Élevage: 7 months in Concrete tanks, neutral oak barrels, and 50 liter demijohns

Lees Contact:

Filtration Method: Unfiltered and Unfined

Maceration / Fermentation: 21 day Fermentation

UPC Code: 7791728242263

CARA SUR

Cara Sur was formed in 2011 as a partnership between two couples inspired to revive ancestral vines and produce wines from traditional Argentine varietals. Sebastián Zuccardi and Marcela Manini teamed up with Nuria Año Gargiulo and Pancho Burgallo, an avid mountaineering couple who live in Barreal, in the Calingasta Valley of San Juan, north of Mendoza. They produce wines from 80 year old vines of Moscatel, Moscatel Negro, Bonarda Piedmontese, and Criolla Chica (the Argentine iteration of Pais). The vines are Parral trained, a ceiling-trellised system that provides shade and maximizes airflow. The vineyard sits alongside the Los Patos River on stony soil at 1500 meters above sea level. The Cara Sur wines are made in a tiny winery next to Pancho and Nuria's home where they produce small quantities with minimal intervention. Sebastian and Marcela regularly make the trip north to work alongside Pancho and Nuria. The quartet are producing some of the most unique wines from one of the most underrated microclimates of Argentina. Cara Sur translates to South Face and refers to the more challenging approach to Cerro Mercedario one of Argentina's tallest peaks, which can be seen from Barreal.