

La Cayetana Criolla Blanca 2024

This wine is a unique blend of 90% Criolla Blanca with the rest being a tri-varietal "dosage" of Gewürztraminer, Viognier, and Semillon. The nose is lifted with notes of apricot, yellow apple, golden kiwi, brioche, yellow wax bean, and daffodils. On the palate the wine is light and beautifully textured with a mineral mix of crushed wet rock, apricot, honeysuckle, and peach. The generous acid profile on the finish keeps you coming back for more!

Vintage: 2024

Varietal: 90% Criolla Blanca and 10% Gewurtztraminer, Viognier, and Semillon

Case Production 12 pack: 700

Alcohol Content: 13.2%

Region / Location: Criolla Blanca - Lavalle, Trivarietal Blend - Los Chacayes, Uco Valley

Vineyard: Gustavo Andre and Ver Sacrum, Approx 15 acres

Planted: Criolla Blanca - 2000 and Trivarietal Blend - 2012

Altitude: Criolla Blanca - 1870 and Trivarietal Blend - 3600

Farming Practices: Sustainable

Soil Type: Criolla Blanca - Sandy Soil and Trivarietal Blend - Alluvial/Calcareous with large river stones

Trellis System: Criolla Blanca - Parral and Trivarietal Blend - VSP

Yield: 700

Stem Inclusion: None

Yeast: Native

Winemaker: Emilia Armando and Eduardo Soler

Élevage: Criolla Blanca - 6 months in concrete eggs followed by 8 months in bottle etal Blend - 2 Years under flor in h Oak used as a "dosage" at

La Cayetana

ct:

Emilia Armando and Eduardo Soler purchased their property in 2014 and embarked on a restoration project of an old Manor House that had been abandoned for 40 years in Cruz de Piedra, Maipo, Argentina, twenty minutes outside of the city center of Mendoza. They founded La Cayetana in 2016 and released their first wines in 2020. Their home was originally built in the mid 1800's and there was once a 168 acre vineyard that was originally planted in 1860. Over the years, the estate was visited by Cardinals and Generals and the property still contains a library which houses numerous documentation and books illustrating the various historical and agricultural stages of the estate and the region. Today, the property primarily acts as an experimental vineyard nursery that provides new vines through massale selection for both Ver Sacrum and La Cayetana. Emila and Eduardo continue to revive their vines, gardens and olive trees respecting the old ancestral farming techniques always with long term sustainability in mind. They live on premises and also operate a small restaurant and tasting room at the finca, being the Manor tour a special treat.

Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: 21 days in 5000L
Unlined (raw) Concrete cube
URC Code: None

