

Pielihueso Blanco Primero 2024

Delicious!



Vintage: 2024
Varietal: 50% Torrontes, 25% Sauvignon Blanc, 25% Chardonnay
Case Production 12 pack: 350
Alcohol Content: 12.5
Region / Location: Los Chacayes, Uco Valley
Vineyard: None, 6 Hectares
Planted: 2009
Altitude: 4265
Farming Practices: Organic
Soil Type: Alluvial, Sandy soil
Trellis System: VSP
Yield: 350
Stem Inclusion: None
Yeast: Native
Winemaker: Sebastian Bisole
Élevage: Stainless Steel Tank
Lees Contact:
Filtration Method: Unfiltered
Maceration / Fermentation: Co-fermented in Stainless steel tanks.
UPC Code: None



Pielihueso. Spanish for “skin and bones”, this estate began in 2017 when father/daughter combo Celina and Alejandro Bartolome planted vines in Los Chacayes and Los Sauces (both subregions of the Uco Valley located within Tunuyan). The wines are all farmed organically and made with no corrections, fermented with native yeast and a low addition of sulfur is added just before bottling. Alejandro comes from a long background in organic farming and this is the family’s first foray into wine. The labels were created by the family too! Carmela, the other daughter designed the labels from their brother’s artwork. The wineries style is making light, bright, clean and vibrant wines!