

Pielihueso Naranjo 2024

Delicious!



Vintage: 2024

Varietal: 50% Torrontes, 25% Sauvignon Blanc, 25% Chardonnay

Case Production 12 pack: 1200

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: 1200

Stem Inclusion: 40%

Yeast: Native

Winemaker: Sebastian Bisole

Élevage: 3 weeks of skin contact in Concrete tanks.

Lees Contact:

Filtration Method: Unfiltered

Maceration / Fermentation: Co-fermented in Stainless steel and concrete 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!