

VALLISTO

EXTREMO

VALLES CALCHAQUÍES



CRIOLLA CHICA 2021

QUEBRADA DE HUALFIN, CATAMARCA

In search of a new interpretation of the Calchaqui Valleys, we sought to rescue the history of the place through the use of the 'criolla chica' grape, a variety that was mostly grafted by Malbec. There are very few vines with this variety left in the valleys. We hope to accentuate the finesse that this particular vineyard demonstrates.

VINEYARDS: Planted in 1898 in the Quebrada de Hualfin at 2,000 meters above sea level. The plants were brought by Jesuits loaded in Murcia. The owner of the vineyard resisted grafting with Malbec like most of his neighbors did. He cultivated the vineyard like his grandfather and father did. Clay loam soils with stony subsoils. No added fertilizers, boils or fungicides. Pruning in July in conjunction with the occurrence of the old moon of the lunar calendar.

WINEMAKING: Harvest at the beginning of March in 20kg bins. Fermented with native yeasts, without added acid, nutrients or enzymes. 3 daily presses during the first 4 days of fermentation. Transferral on the 5th day before finishing the alcoholic fermentation. 2 rounds of stripping.

Harvest: 2020

Color: Red | Kind: Dry

Grape variety: Criolla chica

Alcohol content: 12,3%

pH 3.6 | Acidity: 5.02 g/l

Residual sugar: Less than 2g/l

Aging: Winter in concrete tanks with 20% in French oak barrels.

Number of bottles produced: 10,000

Number of batches: 1 (one)

We create our wines in harmony with the place, its history and its people

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