

Pileta del Año

(Vat of the year)



Grape Variety

Ancellotta 80%
Criolla 20%

Alcohol Content

13

Acidity

5,55

pH

3,8

Sugar Content

1,9

Origin

Divisadero, Santa Rosa

Altitude

650 m.a.s.l.

Vine Age

2012

Density

2,700 vines per hectare

Best Served at

57.2– 60.8°F

Training Method

Pergola

Vineyard Management

Drip irrigation, Guyot
pruning system

Soil Profile

Deep sandy to sandy loam
soil. Presence of clastic,
gravel-like material,
with some limestone.

Harvest Date

Late March

Harvest Method

Hand-harvested into 20-kilo
bins

Grape Reception

In concrete tanks

Maceration

Post-fermentative maceration
for 3 days at 20°C

Fermentation

Spontaneous fermentation at
20°C using native yeasts, until
total sugar reduction

Malolactic Fermentation

With native bacteria for 30
days

Aging

7 months in concrete tanks

Bottling

September 2022

Production

2,200 bottles

Tasting Notes

Ever since fermentation began, and then all throughout the year, Vat No. 58 always caught our eye. This blend of Ancellotta and Criolla turned out wonderfully refreshing, with fabulous fruit expression, so we decided to immortalize it in a limited batch of 2,200 bottles.

Winemakers

Lis Clément / Julia Rodriguez

