LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

Grower *Canopus*

Appellation *Valle de Uco*

Subzone/Locality *El Cepillo*

Climate *Continental*

Varieties *92% Malbec,*

8% Sauvignon Blanc
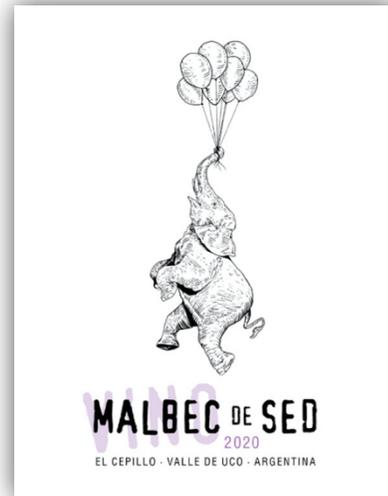
Soil *Clay-calcareous*

Elevation *1050 meters*

Vine Age *11 years old*

Pruning *Espaldera*

Farming *Certified organic*

Production *833 cases*

Malbec de Sed

Gabriel Dvoskin worked as a journalist for 15 years living and traveling throughout Asia and Europe. While overseas, he fell in love with world of wine, eventually working as a vineyard hand in Burgundy and the Rhone and exploring the great wines of Europe. In 2010, he came back to his native Argentina, setting up shop as **Canopus**. Gabriel works 15 hectares in total, 12 owned and 3 rented. His production is certified organic with biodynamic certification coming in the near future. In the winery, vinifications are with native yeasts in a variety of vessels depending on the wine. The aging is done in used barrels, foudres and amphorae. Sulfur is only added at bottling and kept below 40 ppm's in total. No other products are used. Gabriel's goal is to make cool-climate wines that show precision, purity and depth of flavor.

When Gabriel came back to Argentina, he knew he wanted to find a cold vineyard area with calcareous soils. He settled on **El Cepillo**, part of the province of Mendoza, located in the southern section of the **Uco** valley. The soils here are unique, as the calcium carbonate is layered throughout the soil strata. The area sees frosts in both spring and fall. The marginal climate has attracted many wineries from outside the region looking to make bright, fresh wines.

Malbec de Sed comes from 2 vineyards planted in 2010, with some of the fruit provided by a local/friend grower Javier Martini. After a harvest by hand, the grapes are de-stemmed and left whole berry to ferment in concrete tanks with a short maceration of 7 days. The wine is then raised in concrete and bottled without fining, filtration, and 49 ppm's of total SO2.