



CANOPUS

Y LA NAVE VA MALBEC 2020

ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

VARIETIES

100% Malbec.

VINEYARD

From 4 hectares of organically farmed 12-year-old vines planted on calcareous alluvial rocks, sand and limestone at 1080m elevation.

VINIFICATION METHOD

The grapes were harvested by hand and 75% was destemmed, then fermented with the skins in concrete tanks for roughly a week, then raised in used French oak barrels for 12 months. The wine was bottled without fining or filtering and rested a further 10 months before release.

PROPERTIES

Alcohol: 13.9%
Total Sulfur: 49mg/l
Bottles Made: 6000.



PRODUCER PROFILE

Gabriel Dvoskin founded Canopus in 2010 upon returning to Argentina after travelling the world as a journalist and working harvests in Burgundy and Friuli. After some searching, he found what he was looking for in the southern Uco valley: a cool vineyard site at 900-1050m elevation, with calcareous soils, suited to organic and biodynamic agriculture. The project acquired organic certification in the mid-2010s and is currently pursuing biodynamic certification. In the cellar, Gabriel employs only neutral vessels: primarily concrete, but also used barrels, and amphorae from *tinajero* Juan Padilla in Spain. He almost always includes some portion of the stems during fermentation, making some wines 100% whole cluster, but more commonly employing tea-like infusions of whole-cluster bunches in destemmed juice. But the goal is always to reflect the place and to translate the character of his carefully farmed fruit without excessive embellishment in the cellar – to make wines of terroir, rather than wines of technique.

VINTAGE REPORT

2020 was a dry year with a few heat waves during the summer. Most of the struggle was in protecting the grapes from heat stress, but yields and quality were good at harvest.

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