



Grower Canopus

Appellation Uco

Subzone/Locality El Cepillo

Climate Continental

Varieties Pinot Noir

Soil Sandy, clay-calcareous

Elevation 990 meters

Vine Age 15 years old

Pruning Espaldera

Farming Certified organic

Production 500 cases

Pintom Pet Nat



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.

Pintom Pet Nat comes from north-facing (towards the equator), younger vine Pinot Noir. After a harvest by hand, the grapes get a few hours of skin contact and are then pressed and fermented in concrete with native yeasts. The wine is bottled with 15 grams of sugar a la *methode ancestral* or *petillant naturel*.