



LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

CANOPUS
BLANCO

ORIGIN

La Consulta, Uco Valley, Argentina

VARIETIES

100% Semillon

VINEYARD

An organic and untilled 0.9ha parcel owned by the Martini family, planted in the 1970s on clay/calcareous soils at 1100m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, destemmed and macerated on skins for a few days in concrete vats. The wine was then raised on fine lees for 9 months in 1000L concrete tanks before bottling without fining, filtration or added SO₂.



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 recently acquired Demeter SPG 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.

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