



CANOPUS

MALBEC DE SED

ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

VARIETIES

91% Malbec, 9% Chardonnay.

VINEYARD

From a blend of Malbec from Canopus's vineyards planted on calcareous soils and some fruit purchased from nearby growers Javier Martini and Suárez Lastra.

VINIFICATION METHOD

The grapes were harvested by hand a bit earlier than the rest of the Malbec at the estate, fermented in concrete vats. The Chardonnay was fermented separately and blended with the Malbec later on. The wine was then raised for 9 months in concrete tanks, and bottled without fining or filtering and with only a small addition of sulfur at bottling.



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.