



CANOPUS

Y LA NAVE VA MALBEC

ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

VARIETIES

100% Malbec.

VINEYARD

From 4 hectares of biodynamically farmed vines planted in 2009 on calcareous alluvial rocks, sand, and limestone at 1080m elevation.

VINIFICATION METHOD

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



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.

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