

ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

VARIETIES

100% Malbec.

VINEYARD

From Gabriel's vines that were planted in 2009 on calcareous limestone-rich soils at 1090m elevation.

VINIFICATION METHOD

The grapes were harvested by hand and pressed without skin contact, then started fermentation in plastic fermenters. The wine was bottled after 1 month with approximately 15g/L residual sugar to develop bubbles in the ancestral method. Fermentation continued and the wine rested for 7 months before release.



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.