



# CANOPUS

## NOX PET NAT 2021

### ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

### VARIETIES

100% Malbec.

### VINEYARD

From Malbec vines 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 residual sugar to develop bubbles in the ancestral method. Fermentation continued and the wine rested for 7 months before release.

### PROPERTIES

Alcohol: 12.9%  
Total Sulfur: 59mg/l  
Bottles Made: 12,000.



### 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.

### VINTAGE REPORT

2021 was one of the best vintages since Gabriel started his project: a humid February, plenty of rain, and cooler temperatures lent balance and bright acidity to the wines. Gabriel characterized the wines of the vintage as “particularly elegant and tense.”

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