



## CANOPUS PINTOM PET NAT

### ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

### VARIETIES

100% Pinot Noir.

### VINEYARD

From young vines of Pinot Noir in the Canopus vineyards in El Cepillo, farmed biodynamically and regeneratively by Gabriel Dvoskin and his team. The vines are at roughly 1000m elevation and the soils are sandy clays over limestone.

### VINIFICATION METHOD

The grapes were harvested by hand on the early side, then start fermentation in concrete vessels with about 6 hours of skin contact. Bottled at roughly 15g residual sugar to complete fermentation in the *methode ancestral* style.



### 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.