



CANOPUS PINTOM SUR

ORIGIN

El Cepillo, Uco Valley, Argentina

VARIETIES

100% Pinot Noir

VINEYARD

This small-production wine comes from a very special zone in the Canopus vineyard (2ha of Pinot Noir in total planted in 2006) at 990m elevation, a 0.3ha parcel on limestone-dominated soil and a particular microclimate that produces smaller berries, higher presence of skins, and a powerful sapidity.

VINIFICATION METHOD

The grapes were harvested by hand in 15kg boxes and deposited into four 400kg vats, two were destemmed, one was 50% destemmed and the 4th was left whole cluster.

The four vats underwent a slow infusion-style fermentation over 20 days before gently pressing to two large clay amphora. The wine finished malolactic and aged on fine lees in amphora for 12 months before bottling unfiltered, unfiltered and with no added SO₂.



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 recently acquired Demeter SPG 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.