



## EL MONTAÑISTA

### CORTE DE BLANCAS

#### ORIGIN

Barreal, Valle de Calingasta, Argentina.

#### VARIETIES

Torrontés Sanjuanino and Torrontes Mendocino with small quantities of Malvasia and Maticha.

#### VINEYARD

From 80-year-old vines in the *Paraje Hilario* at 1500m elevation in the foothills of the Andes. The soils are quartz-rich *colluvium* – a mix of rock types and sediments deposited from the mountains above.

#### VINIFICATION METHOD

The grapes were harvested by hand in 15kg baskets, then destemmed and macerated on the skins for the duration of alcoholic fermentation (12-14 days) in concrete. After fermentation, this wine was never pressed and only the free run juice was rested in concrete vessels for 7 months before bottling, where a thin veil of flor formed.



#### PRODUCER PROFILE

Francisco (Pancho) Bugallo and Nuria Añó Gargiulo, the couple behind **El Montañista**, started farming vines and making wine in Argentina's Calingasta Valley in 2011, fresh out of university. Pablo had studied Agricultural Engineering in Mendoza, and Nuria industrial design. Their first project, **Cara Sur**, started at the same time. 10 years on, in 2021, the opportunity to farm and make wine from a very special vineyard of 80+ year-old heritage varieties - *Paraje Hilario* - prompted them to start **El Montañista**. The Calingasta Valley sits in the foothills of the Andes. Dry, cool, and remote, it has a long history of grape growing. At 1500 meters above sea level and in the rain shadow of the Andes, the bright sun and arid climate suit grapes well, limiting disease pressure and allowing for complete ripening despite the cooler temperatures. Pancho and Nuria work simply in their cellar, working with concrete vessels, spontaneous fermentations, and without temperature controls. The results are delicate and poised wines that express the long history of vine growing and winemaking in the Calingasta Valley.