



EL MONTAÑISTA

CORTE DE TINTAS

ORIGIN

Barreal, Valle de Calingasta, Argentina.

VARIETIES

Criolla Chica (aka Listán Prieto, aka País), Criolla Grande, Cereza, Canela, Moscatel Tinto.

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. The Criolla Chica was left whole cluster, while the other varieties were 70-75% destemmed. All of the grapes were crushed by foot and macerated on the skins for the duration of fermentation (14-21 days) without temperature control in concrete vessels before they were gently pressed with a 200kg vertical screw press, then rested for seven months in concrete before bottling.



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.