



EL MONTAÑISTA

VIEJAS TINTAS

ORIGIN

Barreal, Valle de Calingasta, Argentina.

VARIETIES

Old Italian varieties: Barbera, Bonarda, Greco Nero, Rabosso Veronese, Cardin, and Freisa.

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 crushed in the same baskets before depositing with the whole clusters in concrete, where they fermented without temperature control for 14-21 days. After fermentation, gently pressed with a 200kg vertical screw press, then rested on the lees in concrete tanks for 7 months.



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.