LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

CANOPUS

Y LA NAVE VA MALBEC SIN SULFITOS

ORIGIN

El Cepillo, Uco Valley, Mendoza, Argentina.

VARIETIES

100% Malbec.

VINEYARD

From a small parcel of 0.4 hectares within the Canopus vineyards, planted in 2009. The vines are planted on calcareous alluvial rocks, sand, and limestone at 1080m elevation. This parcel yields smaller berries and thinner skins than the rest.

VINIFICATION METHOD

The grapes were harvested by hand and 75% were destemmed, then fermented with the skins and stems in concrete tanks for roughly a week, then pressed and raised in used French oak barrels for 12 months. The wine rested for a further 10 months before release and was bottled without fining, or sulfur addition.

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.