

# Pielihueso Blanco Primero 2024

Delicious!



Vintage: 2024  
Varietal: 50% Torrontes, 25% Sauvignon Blanc, 25% Chardonnay  
Case Production 12 pack: 350  
Alcohol Content: 12.5  
Region / Location: Los Chacayes, Uco Valley  
Vineyard: ,  
Planted: 2009  
Altitude: 4265  
Farming Practices: Organic  
Soil Type: Alluvial, Sandy soil  
Trellis System: VSP  
Yield: 2.5 tons/acre  
Stem Inclusion: None  
Yeast: Native  
Winemaker: Pielihueso  
Élevage: Stainless Steel Tank  
Lees Contact:  
Filtration Method: Unfiltered  
Maceration / Fermentation: Co-fermented in Stainless steel tanks.  
UPC Code: None



Pielihueso. Spanish for “skin and bones”, this estate began in 2017 when father/daughter combo Celina and Alejandro Bartolome planted vines in Los Chacayes and Los Sauces (both subregions of the Uco Valley located within Tunuyan). The wines are all farmed organically and made with no corrections, fermented with native yeast and a low addition of sulfur is added just before bottling. Alejandro comes from a long background in organic farming and this is the family’s first foray into wine. The labels were created by the family too! Carmela, the other daughter designed the labels from their brother’s artwork. The wineries style is making light, bright, clean and vibrant wines!