

Pielihueso Los Sauces No2 2021

Delicious!



Vintage: 2021
Varietal: 50% Malbec, 50% Cabernet Sauvignon
Case Production 12 pack:
Alcohol Content: 13.7
Region / Location: Los Sauces, Uco Valley
Vineyard: Los Parrales,
Planted: 1950 Cab Sav, 2010 Malbec
Altitude: 3900
Farming Practices: Organic
Soil Type: Alluvial, Sandy soil with clay
Trellis System: VSP for the Malbec and Parral for the Cab Sav
Yield: 3 tons/acre
Stem Inclusion: 50%
Yeast: Native
Winemaker: Pielihueso
Élevage: Stainless steel tank
Lees Contact:
Filtration Method: Unfiltered
Maceration / Fermentation: Fermented in Stainless steel tank
UPC Code:



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!

