

# Pielihueso Los Sauces No2 2022

Delicious!



Vintage: 2022  
Varietal: 50% Malbec, 50% Cabernet Sauvignon  
Case Production 12 pack: 800  
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!