Stella Crinita Barbera 2022

This hand harvested, single vineyard wine is 100% Barbera from the Demeter certified biodynamic estate vineyard in the Vista Flores region of the Uco Valley. Notes of blackberries and boysenberries wrapped in rose petals, violets, and tobacco lift up out to the nose. This leads into layers of ripe cherries and blackberries mixed with coriander, cardamon, and mushrooms on the palate and soft, plush tannins with medium acidity holding up the backbone. A long finish persists with dark fruit and floral qualities.



Vintage: 2022

Varietal: 100% Barbera Case Production 12 pack: 450

Alcohol Content: 13.5

Region / Location: Vista Flores, Uco Valley, Mendoza Vineyard: Stella Crinita Vineyard Parcels (Finca Tikal Natural),

Planted: 2003 Altitude: 3600

Farming Practices: Demeter Certified Biodynamic

Soil Type: Loamy, Sandy, and clay

Trellis System: VSP Yield: 2.5 tons/acre Stem Inclusion: None Yeast: Native

Winemaker: Stella Crinita

Élevage: 8 months in 50% Concrete Egg and 50% 2nd use oak barrel

Lees Contact:

Filtration Method: Unfiltered and Unfined

Maceration / Fermentation: 21 days in Concrete eggs and stainless steel tank

UPC Code: 7798126083948

Stella Crinita



Joanna Foster and her husband Ernesto Catena started to farm biodynamically in 2002 when they planted their vineyard in the Vista Flores subregion of Tunuyan in Argentina's Uco Valley. Fifteen years later, Stella Crinita was born. Joanna's family is from Malaysia, India and the UK. She was raised by her Mother, who's life as an activist took her to Greece and South Asia. Ernesto Catena's family is a multigenerational winemaking family that is well entrenched in Argentina. The couple met in 1995 when Joanna's Social and Environmental work brought her to Argentina. They married in 2004 and now have three children. Together they became interested in Natural winemaking in the early 2010's which ultimately became a driving passion for the couple. All fermentation is spontaneous, using nothing more than the native yeasts that are present in harvest. No additives or invasive procedures are used in vinification and no SO2 is added at any stage. The winery is all estate and they do not fine or filter any of the wines. The vineyard has been Demeter certified Biodynamic since 2012 and production remains extremely small. Brazos currently imports two Pet Nats, a Petit Verdot, and a Barbera. The young Alejandro Kuschnaroff is the head winemaker at Stella Crinita and he lives close by the estate. Joanna and Ernesto split their time between Argentina, Tuscany and San Francisco. They remain passionate about Social and Environmental Justice and are guided by these core principles and values.