

Natural Origins

NATURAL ORIGINS ORGANIC ROSÉ 2026

The Natural Origins range is crafted from a blend of grapes sourced from our own vineyards and carefully selected organic growers in the Uco Valley, nestled in the foothills of the Andes. The grapes benefit from significant day-to-night temperature variations, achieving exuberant ripeness while retaining a juicy freshness that invites you to pour a second glass. Made with a French sensibility and without oak aging, these wines reflect a winemaking approach that preserves the fruit and creates exceptionally approachable wines that are easy to enjoy.

LOCATION

Tupungato, Uco Valley, Mendoza, Argentina

VARIETAL COMPOSITION

50% Pinot Noir, 30% Syrah, 20% Pinot Grigio

SOIL

Franco arenoso.

VINEYARDS

Our vineyards are located in the Uco Valley, at the foothills of the Andes Mountains, 1,200 meters above sea level. The dry conditions, phylloxera-resistant sandy soils, Andean breezes, and wide diurnal temperature variations create an ideal environment for organic viticulture. Irrigation with water from Andean snowmelt and the deep roots of organically grown vines contribute to healthy vineyards and wines that authentically express their terroir.

WINEMAKING

The grapes, sourced from the Uco Valley, are harvested early in the morning to preserve fruit freshness. They are then fermented in stainless steel tanks with selected yeasts at a maximum temperature of 15°C for 20 days. No oak aging is used, allowing the fruit and varietal expression of the wine to shine through.

TASTING NOTES

Pale pink in color with excellent clarity. Aromas of strawberries and red berries, complemented by notes of orange zest. Lively, with fresh acidity and a fruity palate.

PAIRING

Pairs perfectly with appetizers, chicken, and pasta, or can be enjoyed as an aperitif. Serve at 10°C.

RS: 1.3

ACIDITY/PH: 5.77/3.29

ALCOHOL: 12%

