# Cadus Tunuyán Criolla Chica, Valle de Uco 2023

**AVE2252023**

*Cadus*

*— Mendoza, Argentina*

What, you've never heard of Criolla?! Where have you been?! Truth is we're guessing hardly anyone has heard of Criolla. As a grape variety it's actually been in Argentina for quite a long time, originally used as Holy Communion wine, this one comes from 50+year old vines and is an absolute revelation.

## Production

Criolla was introduced to South America by the Spanish conquistadors who brought the variety over from its native home, the Canary Islands. The variety is known for its resistance to drought hence its popularity in the Mendoza region, pre-irrigation. Winemaker, Santiago Mayorga has experimented with the variety for the first time using fruit from a 50+year-old Uco valley vineyard which sits 1000 metres above sea level. Here the soil is sandy and littered with pebbles to a depth around 60cm. This coupled with poor fertility and little organic matter makes it the perfect site for Criolla to flourish. Santiago uses small tanks and manual battonage to achieve soft extraction then transfers the wine into concrete eggs for fermentation where the wine is left on fine lees for 11 months. Only 4000 bottles have been created and of this, the UK only receives a fraction.

## Tasting note

A refreshing change in style to stereotypical full bodied Argentinian reds. This wine exhibits a pretty aroma profile of raspberry compote with crunchy, fresh red fruits on the palate and bright acidity. Think somewhere between Gamay and Cinsault but from 1400m up!

## Food Match

As this is a grape variety similar to Gamay, Cinsault or Pais, its light, fragrant and hugely charming style works well with lamb, mushroom based dishes and dry cured meats.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Tunuyán

Winemaker:
Santiago Mayorga

Grape Varieties:
Criolla Chica 100%

Suitable for:
Vegan

Bottle Barcode:
7790070777607