



VALLISTO CRIOLLA

Valle Calchaqui, Argentina



VALLISTO is the term used to identify the people from our valleys, we chose this name to honor the local culture.

Hugh Ryman and Pancho Lavaque, both viticulturists and winemakers started this project in 2010. We continuously explore the Calchaqui Valleys in search of old vines and exceptional vineyards to express through our wines the history and landscapes of this place.

This unique vineyards are located at very high altitudes, between 1900 and 2600 meters above sea level.

This wine displays red fruit such as pomegranate and cherries, both in nose and mouth. Bright natural acidity translates into a nice tension balanced with elegant tannins.

The vineyard is located in the Quebrada de Hualfin at 2600 meters above sea level. It has been farmed with the same natural practices for the last 120 years by the local Suarez family.

This very old plot is located in a small terrace between the Andes foothills and the Santa Maria river. No chemicals used at all, but this is not certified by any commercial



Non certified organic



Hand harvest



Grape varietal:
Criolla Chica



Average age of vine:
122 years



Ageing : 6 months in
concrete vats



Average yield:
21HL/HA



Soil: Free clay solis
with stone floors and
decomposed granite.



Annual production:
9000 bottles



Vinification process:

The style of this wine is determined by the freshness of the grapes, that's why picking time has to be extremely precise. This wine is meant to show the landscape where it is grown, that's why we don't make any additions (only very low levels of sulfites during crush).

Fermented with native yeasts, and maceration is done with soft manual punch downs during fermentation. 10% of whole cluster fermentation. No acid correction. Naturally undergo malolactic fermentation.