

# Cara Sur Tinto 2017



Vintage: 2017  
Varietal: 85% Bonarda Piemontese, 15% Barbera  
Case Production 12 pack: 440  
Alcohol Content: 13.5%  
Region / Location: Barreal, Calingasta Valley, San Juan  
Vineyard: Finca Maggio, 3 acres  
Planted: Approximately 1950  
Altitude: 4920ft  
Farming Practices: Sustainable  
Soil Type: Alluvial  
Trellis System: Parral (Pergola)  
Yield: 440  
Stem Inclusion: 100%  
Yeast: Native  
Winemaker: Pancho Bugallo & Sebastian Zuccardi  
Élevage: 8 months in Concrete Egg  
Lees Contact:  
Filtration Method: Unfiltered and Unfined  
Maceration / Fermentation: 30 day  
UPC Code: None

Cara Sur was formed in 2011 as a partnership between two couples inspired to revive ancestral vines and produce wines from traditional Argentine varieties. Sebastián Zuccardi and Marcela Manini teamed up with Nuria Año Gargiulo and Pancho Burgallo, an avid mountaineering couple who live in Barreal, in the Calingasta Valley of San Juan, north of Mendoza. They produce wines from 80 year old vines of Moscatel, Moscatel Negro, Bonarda Piedmontese, and Criolla Chica (the Argentine iteration of Pais). The vines are Parral trained, a ceiling-trellised system that provides shade and maximizes airflow. The vineyard sits alongside the Los Patos River on stony soil at 1500 meters above sea level. The Cara Sur wines are made in a tiny winery next to Pancho and Nuria's home where they produce small quantities with minimal intervention. Sebastian and Marcela regularly make the trip north to work alongside Pancho and Nuria. The quartet are producing some of the most unique wines from one of the most underrated microclimates of Argentina. Cara Sur translates to South Face and refers to the more challenging approach to Cerro Mercedario one of Argentina's tallest peaks, which can be seen from Barreal.