



## DHARMA 2021 ORANGE

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### PRODUCER INFO

- Christopher Ermisch was the original founder of Bodega Calle, along with Elvira Calle, a well-known local businesswoman and philanthropist.
- *Alberti 154* as it is the address of the winery in the district of Lújan de Cuyo. Dating to 1925, it resides on what's now on a residential street on the corner of 3 other founding wineries of this classic premium winery crossroads zone known as Drummond.
- A small-lot, gravity-flow, red wine production studio, Bodega Calle places great emphasis on gently crafting wines with regional distinction and grand personality.

### ABOUT THE WINE

- Dharma Orange is all about the quintessential essence of natural winemaking made using the most natural processes possible. The grapes are organically farmed using traditional methods dating back 200 years.
- The winery is organically certified and all grapes are delivered to the tanks via gravity and fermented with native yeast.
- The wine is vegan in that no animal products were used in any part of the winemaking process. GMO free. Single Vineyard. SO2 is kept at or below 30ppm.
- Co-fermented grapes, the wine was meticulously cellared on its skins in a concrete egg for 8 months before being bottled.

**Vintage:** 2021 | **Wine Type:** White Wine

**Varietal:** 80% Pedro Gimenez / 20% Moscatel

**Origin:** Argentina | **Appellation:** Single Appellation, Tupungato, Mendoza

**Elaboration:** Hand picked and hand sorted. Destemmed and delivered to concrete fermentation tanks via gravity. The cap is gently submerged during ferment. Then it is left on its skins 8 months without needing SO2 because of the high level of anti-oxidants in the grape skins. After it has acquired an orange color and is slightly tannic, it is gently drained and pressed off, given a minimal SO2 addition and bottled fresh.

**Winemakers:** Kirk Ermisch and Guillermo Heras

### TASTING NOTES

Notes of honeyed melon and citrus with great length, a broad, rich mouth and a slightly dry finish from the firm tannins.

### TECHNICAL DATA

**Production:** 360 cases | **Alcohol:** 13.5% | **TA:** 6.17 g/l | **Residual Sugar:** 2.25 g/l | **pH:** 3.6

### PRESS & POINTS

Not yet rated.