

SANTA JULIA

· NATURAL ·
MADE WITH ORGANIC GRAPES

"We are proud of this range of wines and they are born from a way of thinking and doing that we have in the family, always looking for identity, quality, love, and respect for our land. Their names are born from our inspiration on this earth. **La Vaquita** is named in honor of Olivia, a baby cow given to my niece to join the farm animals we have in Santa Julia." - JULIA ZUCCARDI



LA VAQUITA

2025

NATURAL WINE. Santa Julia La Vaquita is the first Organic and Natural Claret-style wine from Bodega Santa Julia and reflects our mission to develop wines in an organic and sustainable way, coexisting with the environment instead of attacking it. It represents the maximum expression of the variety and its surroundings. Allowing us to enjoy its potential in a more natural way.

VARIETAL 80% Malbec,
20% Torrontés (100% ORGANIC)

ORIGIN
Maipú - Mendoza, Argentina

HARVEST Handpicked.

VINIFICATION Natural Wines are those that have as little human intervention as possible from the vineyard to its production. Sulfites are not added. Natural yeasts are used, and the wine is bottled unfiltered. Classic fermentation with indigenous yeasts and co-fermentation of Malbec and Torrontés with indigenous yeasts, from our organic vineyards in Maipú, short maceration of 15 days.

TECHNICAL DATA

Alcohol: 13.5%
Total Acidity: 6.05 g/l
Sugar: 1.14 g/l

TASTING NOTES

COLOR Pale Red with Pink Sparkles.

AROMA Fresh & fruity with a soft hint of floral notes.

FLAVOR Fresh acidity - juicy and bold.

*WITHOUT ADDED
SULFITS



Product of organic agriculture.
Certified organic by LETIS S.A.

UPC: 0 89832 92288 9
12pk / 750mL

