

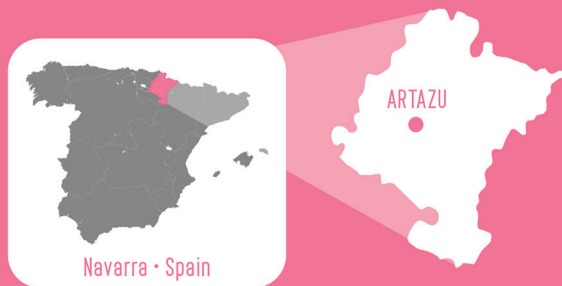
AH-SO[®]

ROSÉ

VINE TO CAN

AH-SO HISTORY

Carrie is a full time ICU nurse in Denver, CO, she is also the inspiration for Ah-So canned wine. While Carrie is not your typical wine industry veteran, she is a wine and outdoor enthusiast. She loves to be outside with friends and family whenever she can. While there are plenty of canned wine options out there none met her standard for organic farming and low intervention winemaking. With those principals in mind Ah-So was founded in 2018 by good friends Carlos Lopez de Lacalle, Carrie and Dustin Chiappetta.



Navarra • Spain



WINERY HISTORY

Ah-So is produced at the Lopez de LaCalle Artazu property in Navarra Spain. The winery was established in 1996. Juan Carlos Lopez de LaCalle of famed Bodegas Artadi was searching for the perfect terroir and vineyards with pioneering vintner Randall Graham of Bonny Doon. Together they discovered the town of Artazu that had been growing an ancient clone of Garnacha in the hillsides that were planted approximately 100 years ago.

Captivated by the old vines, landscape and microclimate they decided to propagate new vine-yards using the indigenous garnacha clones they discovered. Ah-So is exclusively produced from the 'Artazu' clone at the base of the Pyrenees mountains.

The Lopez de Lacalle family has been farming and producing wine for 5 generations in the Basque region. With Ah-So the family embraces the marriage of traditional viticulture methods with technology of canning wine. The technology of canning enables the Lacalle family to truly embrace low intervention winemaking, low sulfur (25ppm) as the can is the preservation system. Allowing no, light, or oxygen to be in contact with the wine. The goal, is to produce wines of authenticity and character never compromising.

TERROIR

The viticultural area is well defined by both brown-limestone and clay-calcareous soils. There are nutrient-poor and rugged plots, where the climate is hard and full of contrasts: dry and hot in the summer, and cold and humid in the winter.

VITICULTURE

Organic. Never use of herbicides or pesticides.

HARVEST

Hand harvested. Picking in 200kg boxes. Sorting of bunches. Average yield of 5,000kg/hectare

GRAPE VARIETY

Garnacha

STATS

Alch 12.5% pH 3.15 T.Acidity 6.52 g/l

VINIFICATION

Minimal intervention. Free run juice with light skin contact then fermented takes approximately 18-20 days using native yeast with low amounts of sulfur to protect integrity after ferments. Canned at the estate to protect the freshness and integrity of wine.