Cadus Naranjo, Tunuyán 2024

AVE3152024

Cadus

— Mendoza, Argentina

Sourced from Los Chacayes in the Uco Valley, Santiago Mayora crafts this Viognier with extended maceration as an orange wine.

2023 Vintage

IWC

Decanter External 2025

2024 Vintage

IWC

Tim Atkin Argentina special report 2025 External 2025



Production

The Cadus Los Chacayes vineyard is approximately 28 years old. Located at 1,200 m.a.s.l the soil is stony with gravel and the presence of calcareous deposits on the rocks. Its very low in organic matter and has good drainage. The wine spends five months of maceration on the skins then eight months in very old French oak barrels.

Tasting note

Attractive copper-orange colour. On the nose it is very complex and distinctive, with several aromatic layers. Citrus fruits such as kumquats, bitter orange, and a hint of candied grapefruit. It also shows stone fruits like apricot, along with wild herbs and white pepper. On the palate, it enters with a sucrose-like sweetness but has a marked texture and grip that give it uniqueness. Its tannins are round and, together with the wine's acidity, create a long finish. It also has a slightly bitter note, typical of this skin maceration.

Food Match

Pairs well with grilled seafood, roast poultry, bold or aged cheeses, and citrus-inspired desserts. The wine's acidity also cuts through rich or spicy foods, making it a good match for dishes with bold flavours like hummus, falafel, or even certain Asian cuisines.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Tunuyán

Winemaker:
Santiago Mayorga

Grape Varieties:
Viognier 100%

Suitable for:
Vegan