

RAQUIS

Viticultural Philosophy

Mendoza is a landscape forged by nature on its most monumental scale. The Andes, home to the highest peak in the Americas, not only shape the scenery but also define every aspect of viticulture. The rivers and streams descending from the glaciers have, over millennia, created soils of remarkable complexity: stony, well-drained, and enriched with high levels of calcium carbonate, also known as limestone. This has resulted in a true geological mosaic, where soil profiles can change drastically within just a few meters. In this context, meltwater is a scarce resource that we aim to conserve and use with precision, sustaining life in a climate that, while predominantly dry and warm, finds freshness and balance at higher elevations. It is precisely in the altitude of the Uco Valley, where summers are cooler and nights are very cold, that enables a long ripening cycle, forging the elegance, balance, and freshness that define modern Argentine viticulture.

Raquis was born with the mission of reflecting this landscape. Our project strives for absolute transparency in its wines, enabling them to reflect their place of origin with clarity. To achieve this, we have focused on outstanding sites within the Uco Valley—Gualtallary, San Pablo, Chacayes, and Altamira—as well as century-old Malbec vineyards from the First Zone, such as Las Compuertas in Luján de Cuyo.

From hundreds of vineyards, we have rigorously selected just 13 hectares, divided into 22 micro-parcels, which belong to 11 associated growers. This extreme selection is based on the intersection of precise requirements, including soil characteristics, slope, altitude, microclimate, and management, founded on a deep interpretation of each site. In most cases, these are particular portions of rows, segmented for their unique potential. Additionally, we ensure maximum quality through meticulous, personalized farming carried out by our own team. Key tasks, such as pruning, thinning, and harvesting, are performed by Raquis staff in accordance with a philosophy of organic and regenerative practices. This approach, combined with Mendoza's dry climate and close monitoring, ensures the health and quality of the produce. We even rely on the biodynamic calendar to determine the key moments for vineyard work, ensuring that each site's identity is expressed and enjoyed with maximum authenticity in every bottle.

For us, managing the vineyard means integrating it fully with its environment, assuming the responsibility of being guardians of an ecosystem, not just grape growers. We strive to preserve the natural environment that existed before the vineyard was established, valuing and protecting native flora and fauna, and ensuring long-term sustainability. We are convinced that the actual value of our wines lies in the transparency of the terroir; therefore, every action in the vineyard is designed to highlight that essence with the utmost purity.

The Chosen Ecosystems: The Origin of Our Wines

Our identity as a winery is built through the diversity of Mendoza's great terroirs. Raquis wines are a liquid map of Mendoza, with labels

that narrate the particularities of iconic Uco Valley micro-terroirs and historical vineyards of Luján de Cuyo.

Paraje Altamira

Altamira has a long-standing viticultural history. Its location downstream of the Tunuyán River allowed for surface irrigation, which favored the establishment of century-old vineyards in deeper soil sectors. From there come 2,500 of our oldest vines. In recent decades, we have incorporated parcels in more marginal areas, where soils are extremely stony and calcareous, adding tension and freshness. Geologically, it is a pure alluvial deposit from the Tunuyán River, characterized by large, rounded stones coated in a limestone patina within a sandy matrix. At around 3,281 feet above sea level, we harness this unique combination of history and extreme minerality.

Chacayes

Chacayes is a terroir of striking contrasts, ranging from 3,281 to 4,921 feet above sea level. However, we know that the most distinctive profile lies at higher elevations, where planting is scarce. Thus, our six micro-parcels are situated at 4,429 feet above sea level, in an area characterized by ancient streams and pronounced undulations. These parcels border native foothill vegetation, absorbing the distinctive aromas of the mountains. The soil here has a dual origin, both alluvial and colluvial, resulting in a highly heterogeneous matrix filled with angular stones and calcareous concretions. Profiles range from shallow soils to sandy limestone layers that rest directly on bedrock.

San Pablo

San Pablo is one of the highest-planted vineyards in the Uco Valley, at about 4,593 feet above sea level. It borders Gualtallary to the north and is enclosed by mountain fronts to the south. Its geographic position gives it a cooler, wetter microclimate than its neighbors, which slows the growing season and is key to our pursuit of acidity. Soils have a deeper upper layer (up to 20 inches) of sandy-loam textures that retain water well, enhancing freshness. Beneath lies a stony layer with limestone coatings.

Gualtallary

Gualtallary is perhaps Mendoza's most sought-after terroir. Its vast extension requires precision in selection. Our vineyards are situated in Albo and Monasterio, at the highest altitudes in the area, ranging from 4,429 to 4,921 feet above sea level. Here, temperatures are low and soils shift dramatically. Shallow, very stony soils are characterized by a high calcium carbonate content, typically present as coated gravels or cemented layers.

Monasterio (4,757 feet above sea level), a micro terroir within Gualtallary, exhibits the maximum influence of its hills. It presents very shallow loamy textures, with inclusions of sand rich in pink limestone, caliche formations, and intensely stony subsoils with abundant calcareous concretions.

Luján de Cuyo (Las Compuertas and Agrelo)

Our origins are also rooted in the historic vineyards of Luján. These vineyards sit on deeper, silty-loam soils shaped by millennia of alluvial deposits from the Mendoza River. These profiles, combined with century-old vines, provide excellent stability and balance.

Decoding the Terroir: The Parcel Selection Process

At Raquis, technical and agronomic rigor is founded on one conviction: only exhaustive knowledge of place leads to excellence. This is why we apply a process of study and analysis using state-of-the-art technology to understand every centimeter of the vineyard.

This decoding process begins with the analysis of the ecosystem and native flora, which are essential to our conservation philosophy. We conduct comprehensive surveys of native species to understand their interactions with soil, microclimate, and hydrology—working with the ecosystem, not against it. In parallel, we utilize high-resolution sensors and drones to map microclimate and topography, analyzing thermal variations (including frost and heat accumulation) and slopes and solar exposure to differentiate sectors based on behavior and accumulated energy.

We go deeper with hydrological and soil studies. We identify water flows and perform high-density soil pits (more than 10 per hectare) to observe and characterize soil profiles. These variations are then linked to topography and geology, enabling us to understand spatial soil variability with precision. All this information—from soil and microclimate data to drone imagery—converges in the definition of precision parcels. This translates into the creation of Domains (homogeneous sectors) within which we define micro-parcels. This approach enables exact management, ensuring each block receives exactly the care its terroir demands, thereby achieving maximum expression of place.

Monasterio: Conservation Taken to the Extreme

Finally, our Monasterio vineyard in Gualtallary is the laboratory and ultimate expression of our philosophy. It is the place where conservation viticulture reaches its most advanced point, designed specifically for our mountain terroir.

Here, we have broken the paradigm of invasive monoculture: the vineyard was planted without clearing the native flora and without disturbing the soil. This bold and respectful approach seeks to integrate the vineyard with its surrounding ecosystem. In this way, we not only ensure the preservation of native flora and fauna but also protect the soil's original structure, its microbiological vitality, and its water resources.

Furthermore, our management practices aim for longevity. We implement techniques that ensure the long-term health of the vines, guaranteeing sustained grape quality for decades.

In summary, at RAQUIS, we believe that to make wines that withstand the passage of time and tell a true story, we must build the purest and most respectful relationship with the land. Our approach is a promise to the future, where the conservation of place is not a technique but the non-negotiable foundation of our identity.

