

GRAND CHARDONNAY | 2021

THE FULLEST EXPRESSION OF CHARDONNAY FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% CHARDONNAY

	20%	80%
LOCATION	Gualtallary, Uco Valley	Gualtallary, Uco Valley
VINEYARD	El Espinillo Estate	Caicayén Estate
ELEVATION	1,650 m / 5,413 ft above sea level	1,230 m / 4,035 ft above sea level
SOIL	Sandy loam soil. Presence of calcareous, medium and small blocks.	This terroir is made of permeable and sandy loam, abundant gravel, and clay. It is also particularly calcareous.
HARVEST	March 11st, 2021	February 19th, 2021
EXPRESSION	The grapes from this terroir reveal intense mineral flavors like gunpowder, as well as stunning freshness.	This terroir infused grapes with mineral aromas, hints of grapefruit and great freshness.



VINTAGE REPORT



In the cycle 2020-2021 everything began before time: the budburst, the flowering, the fruit setting, the veraison, and the harvest. The spring and the beginning of summer were very pleasant. In the middle of January, we experienced a severe heat wave in which the efficient use of irrigation water was crucial to compensate for this condition. By the end of January and during February and March, considerable rains for the average of the region were registered and they produced lower temperatures compared to the historical average. Under these conditions, the grape was gradually ripening until reaching its maturity peak.

Based on our experience and following our own convictions, we knew what the right decisions were to be made during the harvest. With established parameters and technical criterion, we identified the optimum time for harvest in each lot. Each property, each parcel has its own pace. We know them, we

WINEMAKING



Coming from the renowned appellation of Gualtallary, these grapes represent all the fresh taste of magic mountain the Uco Valley can offer. Grand Chardonnay grapes are the first to be picked in the harvest season in search for dominant acidity and a delicate nose that is only achieved with an early harvest of some specific parcels in our vineyards. Full clusters are pressed in a basket press to avoid any movement. The clear juice obtained is inoculated and placed in oak barrels to ferment and age for 8 months. During this period, lees are stirred to achieve greater creaminess that will balance the acidity.

TASTING NOTES



COLOR: Yellow with green hues.

AROMAS: Elegant aromas of white and citrus fruit with notes of mountain herbs like thyme and *jarilla* that provide complexity. The well-integrated oak adds subtle notes of vanilla and toffee.

TASTE: Its amazing acidity makes it long in the mouth and confirms the citrus profile. The unctuousity, from its aging on lees, and sucrosity vibrate in the palate long after drinking.

FOOD PAIRING

Ideal to pair with white meat such as rabbit, game bird, smoked fish, seafood, Edam and Brie cheese.

