

GRAND CHARDONNAY 2023

LAYERED – ELEGANT - BALANCED

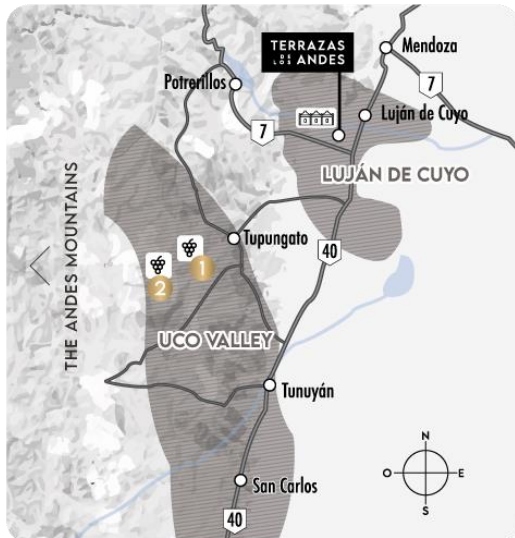


GREAT WINES ARE GROWN, NOT MADE

- Crafted from two of our best regeneratively cultivated Chardonnay vineyards located in Gualtallary, Uco Valley.

2023 HARVEST

- Historic frosts, heat waves, and uneven ripening, demanded a meticulous reading of the vineyard and constant human intervention.
- Lack of rainfall intensified plant stress, resulting in wines with concentration and structure.
- Wines of texture, freshness, and verticality. Concentrated grapes that remain true to the authentic expression of our terroirs.



1

CAICAYÉN

Gualtallary, Uco Valley
1230 m / 4035 ft

2

EL ESPINILLO

Gualtallary, Uco Valley
1650 m / 5413 ft

THE ELEGANT TASTE OF THE ANDES

WINEMAKING

- Grapes undergo direct pressing using a vertical press with the sub-plots.
- Fermentation takes place in French oak barrels, with 20% being first-use.
- Partial malolactic fermentation, followed by weekly batonnage.
- After 8 months of aging, the wine is stabilized and filtered.

TASTING NOTES

- *Aroma:* Elegant aromas of white peach, orange, and tangerine, complemented by subtle notes of vanilla and toffee from well-integrated oak.
- *Palate:* Characteristic unctuousity from its aging, with a creamy texture and delicate sweetness that linger vibrantly on the palate long after each sip.

PAIRING

- Refined meals, sophisticated barbecues.
- Grilled beef, smoked cheeses and herbs like rosemary or huacatay.

ABV: 13,3%

PH: 3,31

Sugar: 1,15 g/l

Acidity: 5,85

Serve at: 54°F – 12°C

Ageing potential: 10 years