

GRAND CHARDONNAY 2024

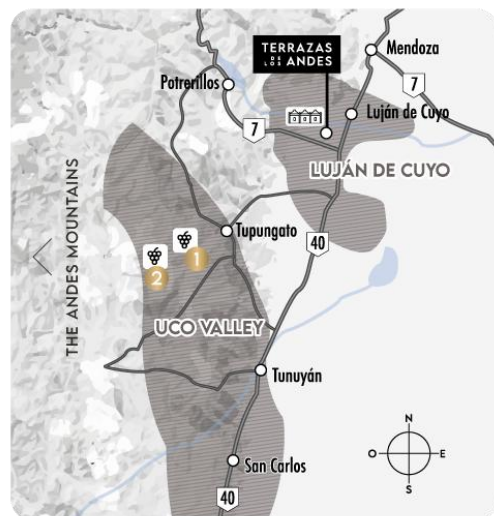
LAYERED – ELEGANT - BALANCED

GREAT WINES ARE GROWN, NOT MADE

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

2024 HARVEST

- A singular and atypical season, marked by high temperatures.
- In the Uco Valley, the grapes developed their sugar concentration slowly and steadily, ensuring the best fruit expression. In the rest of our high-altitude vineyards, low humidity, high temperatures, and scarce rainfall accelerated the processes.
- Fresh wines with good color, rich concentration, elegance, and excellent fruit expression.



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, and 20 % in foudre.
- During 9 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: 12,9%

Sugar: 1,2 g/l

Serve at: 54°F – 12°C

PH: 3,29

Acidity: 5,77

Ageing potential: 10 years

