



CHARDONNAY

RESERVA

2020


TERRAZAS
de los Andes

This Chardonnay is a minerally fresh and elegant expression from our unique collection of high-altitude vineyards, crafted in sustainable harmony with nature and local communities.

VINEYARDS

Our Reserva Chardonnay comes from three of our own vineyards in the Uco Valley: Caicayén (1.250m/4,100ft) and El Espinillo (1650m/5413ft), located in Gualtallary, and Cepas del Plata (1450m/4757 ft), in El Peral. The soils are permeable, loamy and sandy with gravel and clay. All these vineyards are drip irrigated.

VINTAGE REPORT

The 2020 harvest season was characterized by a hot and dry summer that disrupted the maturity variables. Two more factors also had a significant effect. Firstly, the frost, which brought down production and, secondly, the water restriction to which the vineyards were exposed. All these factors –hot temperatures, yield reductions and lack of water– brought the harvest forward from 2 to 4 weeks, depending on the location. Although this was a hot year, the harvest offered a unique frame for the preservation of acidity, fine colours, and fresh aromas.

White wines showed a great varietal typicity. Wines from the Uco Valley revealed an exceptional quality. As regards Chardonnay, they have a particularly good natural acidity and great amount of freshness

VINIFICATION

Each terroir is managed in such a way to obtain maximum balance of the plant and achieve the best varietal expression of a certain place. Ripening is carefully monitored, and grapes are harvested by hand at their peak of fruit, freshness and acidity expression.

Coming from the renowned appellations Guatallary and El Peral, these grapes represent all the freshness the heights of the Uco Valley can offer. Harvested at different moments, mainly related to the different altitudes in the vineyards, the grapes are harvested at the beginning of the season in mid- February.

Once pressed, the must is cleaned, and fermentation begins. According to the style and potential of each place, we define if the wine is aged in oak barrels or stainless-steel tanks. Malolactic fermentation is partially carried out to preserve freshness and crispness. After a 9-month oak aging, the wine is stabilized and bottled.

TASTING NOTES

Yellow with greenish highlights. On the nose it is attractive and expressive. It reveals aromas of white fruit such as pear, citrus fruit with notes of candied orange, and also tropical fruit such as papaya and banana. Rounding out the subtle notes of brioche bouquet and roasted chestnuts. In the mouth it shows a fresh and friendly entry. It is voluminous, fluid and very balanced on the palate.

FOOD PAIRING



Ideal to pair with grilled white fish, pasta with butter or heavy cream, white meats or citrus based dishes.