



CHARDONNAY

RESERVA

2021


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

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 understand them, and we are determined about what we want from them.

In this way, we manage to get ripe, fresh grapes, with good natural acidity and excellent aromatic potential.

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

Bright yellow with green shades. On the nose it is super fresh and aromatic revealing aromas of white and citrus fruit and subtle notes of tropical fruits underpinned by elegant notes of brioche and roasted nuts. In the mouth it is zesty reflecting the early and fresh harvest. On the palate it is full but fluid, with an amazing acidity.

FOOD PAIRING



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