



#### Grapes

100% Chardonnay

#### Region/Appellation

Uco Valley

#### Alcohol by volume

13.50%

#### Residual Sugar

2.26 g/l

#### pH

3

#### Total Acidity

6.89 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide



#### Tasting note printed

19/04/2024

# Apelación Chardonnay 2020

## 6x75cl

### Winemaker Notes

The grapes from the Tupungato vineyards in the Uco Valley offer minerality, great character and balance to the final blend. This wine is full of citrus fruits and vanilla notes.

### Vineyard

From Tupungato vineyards in the Uco Valley

### Winemaking

The grapes were direct pressed. Fermented in concrete and used oak barrels with native yeasts. Aging "sur lie" without malolactic fermentation.

### Vintage

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say "no two vintages are the same" has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

### Food match

Grilled and Roasted White Meats

Perfect with chicken dishes.

