

Grapes
100% Chardonnay

Region/Appellation
San Pablo, Uco Valley

Alcohol by volume
13%

Residual Sugar
2.2 g/l

pH
3.4

Total Acidity
6.9 g/l

Drinking Window
2025 - 2030

Tasting Guide



Tasting note printed
10/01/2026

Fósil San Pablo Chardonnay 2022 6x75cl

Winemaker Notes

A citrus palate with bright acidity and creamy lees.

Vineyard

Alluvial, sandy-clayey, with layers of gravel covered with calcium carbonate variable depth.

Winemaking

The grapes were direct pressed. Fermented with native yeasts in concrete vessels, without malolactic fermentation. Aged in concrete and 500L French oak barrels

Vintage

The 2022 harvest season will surely be remembered as a cool and greatly balanced one, proving itself to be perhaps one of the most challenging and surprising seasons within the last ten years when it came to decoding and understanding the laws of nature. A season marked by multiple climate milestones that allowed for ample room for ripeness across our vineyards, which we, as winegrowers, used to our advantage through both patience and dedication.

Food match

