



Grapes
100% Chardonnay

Region/Appellation
San Pablo, Uco Valley

Alcohol by volume
13%

Residual Sugar
2 g/l

pH
3.2

Total Acidity
7 g/l

Drinking Window
2025 - 2030+

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
26/07/2025

Fósil San Pablo Chardonnay 2023 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 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

Food match

