



BARREL FERMENTED CHARDONNAY

Valle de Uco | Mendoza - Argentina



HARVEST	2019
VARIETALS	100% Chardonnay
REGION	Dominio Gualtallary Estate, Gualtallary (Valle de Uco)
ELEVATION	1,150 m.a.s.l. (3,770 ft.) average
HARVEST METHOD	Hand-harvested
WINEMAKING	Destemming, maceration in the press with dry ice for 6 hours. Fermentation in 500-liter (132-US gal) French oak barrels. 50% underwent malolactic fermentation. Wild yeasts.
ANALYTICS	ALCOHOL 14.2 % ACIDITY 6.2 g/l
AGING	6 months in medium-toast French oak barrels (100% new).
TASTING NOTES	Produced in very limited quantity, this wine was fermented and aged in medium-toast French oak barrels for 6 months. The result is an elegant and complex expression of one of the world's finest grape varieties. Subtle fresh notes of apples and pears are accompanied by minty notes on the nose. This Chardonnay has very good tension and a delicate mouth with exceptional balance and length.
FOOD PAIRING	Ceviche, octopus, fish, rabbit, pasta with light sauces such as spring sauce or cacio e pepe sauce.