

2023 CHARDONNAY



Our debut Chardonnay reveals a fresh, golden-yellow hue with a vibrant glow. Aromas of tropical fruit, crisp apple, and pear are layered with delicate hints of honey and vanilla from fermentation in French oak. On the palate, it's smooth and creamy, offering a rounded, full-bodied texture and a long, refreshing finish.

VARIETALS	100% Chardonnay
REGION	Los Chacayes, Uco Valley, Mendoza, Argentina
ELEVATION	1,100 m / 3,600 ft above sea level
HARVEST METHOD	Hand-harvested
ANALYTICS	Alcohol: 14% Acidity: 5.78 g/l
WINEMAKING	Passed through two hand-sorting tables, first as whole clusters and then as single berries after destemming. Cold soak and fermentation in stainless steel tanks. Manual punch downs enhanced the wine's extraction.
AGING	18 months in 100% new French oak barrels
PRODUCTION	150 bottles Bottled December 16, 2024