

Fósil San Pablo Chardonnay

2019 6x75cl

Winemaker Notes

A citrus palate with bright acidity and creamy lees.

Vineyard

Alluvial soil well stratified. Small middle eroded stone on a sandy-clay layer at 1400masl altitude

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

2019 vintage was an exceptional one, where the climate conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy, but humid, with dew points that were higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperature always below average. The same thing happened during February and March, however this was a year of high luminosity.

Food match

Grilled and Roasted White Meats

Try with a seafood risotto



Grapes

100% Chardonnay

Region/Appellation

San Pablo, Uco Valley

Alcohol by volume

13.50%

Residual Sugar

2.43 g/l

pH

3.3

Total Acidity

6.95 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

22/01/2025