

Grapes
100% Chardonnay

Region/Appellation
San Pablo, Uco Valley

Alcohol by volume
13.50%

Residual Sugar
3.68 g/l

pH
3

Total Acidity
7.05 g/l

Drinking Window
2024 - 2032

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
22/12/2024

Fósil San Pablo Chardonnay 2020 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 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember

Food match

Grilled and Roasted White Meats

Try with a seafood risotto

