

# Fósil San Pablo Chardonnay

## 2021 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 harvest of 2021 was a great one. Due to its cool and humid weather conditions, grapes had the time they needed to reach their optimal ripeness with a perfect balance of acidity/sugars and outstanding tannin structure. Our painstaking work to selectively harvest by plot and soil type (a practice we have been implementing for over a decade) allowed us to harvest each corner of the vineyard at the perfect time and, in so doing, showcase the great diversity that characterizes Uco Valley. From the winemaking point of view, this was a wonderful harvest, with outstanding health and quality contributed by the grapes. The ripeness obtained was that expected in each region, vineyard and plot, and it allowed us to harvest each one at its optimum moment. Because of these conditions, we obtained balanced wines with distinct identities, capable of transparently revealing our interpretation of the year and their sense of place. Juiciness and texture are the defining traits of 2021 wines.

### Food match

Try with a seafood risotto



### Grapes

100% Chardonnay

### Region/Appellation

San Pablo, Uco Valley

### Alcohol by volume

13%

### Residual Sugar

2.2 g/l

### pH

3.3

### Total Acidity

6.9 g/l

### Drinking Window

2025 - 2028

### Tasting Guide



### Tasting note printed

03/04/2025