

Grapes
100% Chardonnay

Region/Appellation
Uco Valley

Alcohol by volume
13.00%

Residual Sugar
1.8 g/l

pH
3

Total Acidity
7.13 g/l

Drinking Window
2024 - 2026

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
01/09/2024

Los Olivos Chardonnay 2021

6x75cl

Winemaker Notes

A beautiful balanced dry white wine with fresh peach and citrus aromas. Vibrant, fruity character

Vineyard

From selected vineyards in the Uco Valley.

Winemaking

Direct pressing, maceration and seeded yeasts. Part of the wine is aged in French oak barrels and the rest in stainless steel

Vintage

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. Whites present very good acidity and boast a broad aromatic palette including fruits, herbs and flowers. Reds, on the other hand, offer great aromatic complexity expressed in various facets, depending on the area and the variety. Some are reminiscent of fruit, others, of herbs and spices. On the palate, juiciness and texture are the defining traits of 2021 wines.

Food match

Grilled and Roasted White Meats

An ideal accompaniment to Salmon en crouete

