

**Grapes**

70% Chardonnay  
30% Viognier

**Region/Appellation**

Mendoza

**Alcohol by volume**

13.50%

**Residual Sugar**

1.8 g/l

**pH**

3

**Total Acidity**

6.95 g/l

**Drinking Window**

2024 - 2026

**Tasting Guide**



**Tasting note printed**

01/09/2024

# Serie A Chardonnay Viognier 2020 6x75cl

## Winemaker Notes

A crisp and elegant wine, with stone fruits at the fore.

## Vineyard

From selected vineyards in the Uco Valley

## Winemaking

Maceration at low temperatures with direct pressing and seeded yeast. Part of the Chardonnay aged in French oak barrels. The rest of the wine aged in stainless steel tanks.

## Vintage

2019 - 2020 has been a season marked by its high temperatures, which caused a general advance of all the cycles of the vineyard. The months of December 2019 and January 2020 passed by with average and maximum temperatures above historical averages, and with little rainfall. As a consequence of this, the phenological stages of the vineyard began to show in advance from the time of the veraison. The only significant rainfall of the season was recorded in early February, and it accumulated between 80 and 90 mm in one week in the southern area of the Uco Valley. Since then, the season continued its trend to be warm and dry. Under these conditions, the maturity of grapes developed rapidly and the necessary sugar levels were reached between 8 and 15 days before the normal dates, depending on the area. Undoubtedly, at this point, the harvest loomed as a challenging fight against overmaturity. However, it was the winegrowers and their good interpretation of the progress of the year that allowed them to drive the vineyard to maturity in optimal conditions. This has been an authentic "grape harvest of winegrowers". All those vineyards that managed to reach the beginning of March with good canopies -foliage- and in good hydric state are the ones that were able to ripen their clusters without falling into the imbalances of overmaturity caused by high temperatures. This meant, for our viticulturists team, a work in the vineyard more arduous than ever: with a lot of time, effort and observation, each irrigation was applied at the right time and the harvest points were determined with the highest possible precision: there was no place for a mistake. Once again, the deep knowledge of our places, plots and vineyards allowed us to overcome the challenge with less difficulties.

## Food match

Grilled and Roasted White Meats

Perfect with strong cheeses.

