
RESERVA

CHARDONNAY

VINTAGE: 2022

APELLATION: MENDOZA, ARGENTINA

VINEYARD

HEIGHT: BETWEEN 850 & 1100 MASL

AGE: 20 YEARS

DENSITY: 3.500 VINES/HA

YIELD: 8 TNS/HA

HARVEST: MANUAL IN 200KGS BINS. HAND SELECTION OF BERRIES.

FERMENTATION

FERMENTATION (SELECTED YEASTS): 50% FERMENTATION IN FRENCH OAK BARREL AND 50% IN CEMENTS POTS.

MALOLATIC FERMENTATION: NO.

AGEING

OAK BARREL: : 6 MONTHS

BOTTLE: 3 MONTHS BEFORE RELEASE

WINEMAKER COMMENTS

THE WINE HAS A BRIGHT HUE WITH GREENISH TINTS. THE NOSE OFFERS RIPEN FRUITS AND CITRUS, WITH MINERAL NOTES AND VANILLA THAT GIVE IT GREAT COMPLEXITY AND ELEGANCE. THE PALATE SHOWS EXCELLENT BALANCE BETWEEN SWEETNESS AND ACIDITY RESULTING IN A LONG AND LINGERING FINISH.

DRINKABILITY: 6 YEARS

TECHNICAL INFORMATION

ALCOHOL: 13.30%	TOTAL ACIDITY: 6.60
PH: 3.07	SUGAR: 2.00

AWARDS:

DESCORCHADOS | 90 PTS. 2022

VINOUS | 91 PTS. 2021

JAMES SUCKLING | 90 PTS. 2021

ROBERT PARKER WINE ADVOCATE | 91 PTS. 2018



David Bonomi
Chief Winemaker