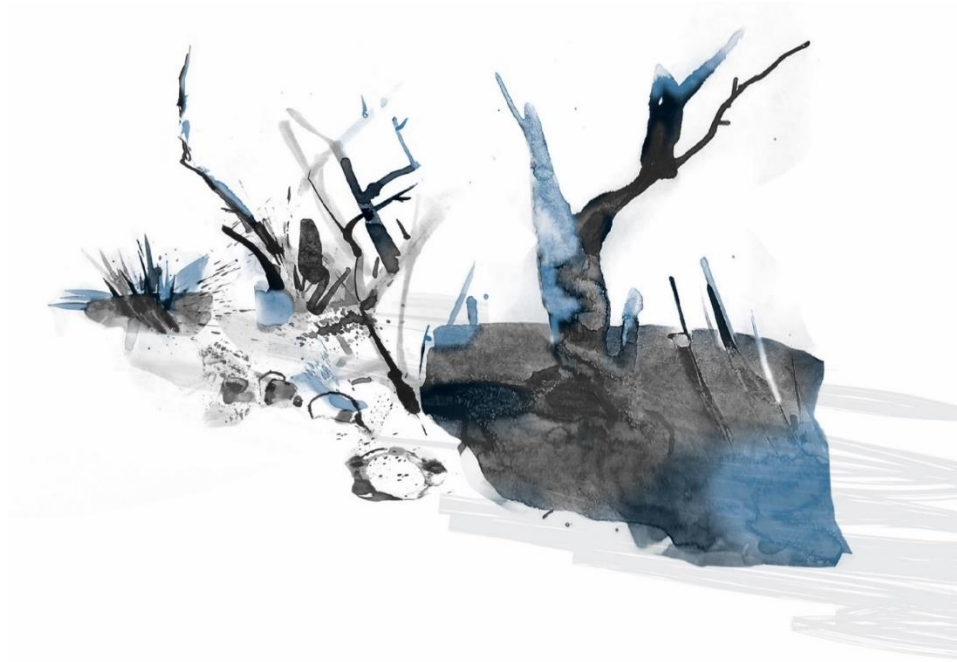




SERIE A CHARDONNAY 2024

Tupungato, Uco Valley, Mendoza, Argentina.



REGIONAL WINES

Series A highlights the richness and diversity of the different micro-climates and soils of Argentina.

Serie A comes from "Serie Argentina" and expresses this concept through the most representative varieties of the country. The grapes

come from the best regions for each variety and from selected vineyards along the Andes Mountains.

Sebastián Zuccardi



SERIE A CHARDONNAY 2024

ORIGIN

Tupungato, Uco Valley, Mendoza, Argentina.

HARVEST

The 2024 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022.

VINIFICATION

Direct pressing, 20% fermentation in French oak barrels and 80% fermentation in stainless steel tanks, conservation for 6 months on fine lees, with weekly batonnage. No malolactic fermentation is carried out.

TASTING NOTES

Pale yellow color with green hues.

On the nose, fresh white fruit such as pear and white peach appear, along with a more citrusy note reminiscent of green apple and herbs.

On the palate, it is refreshing, with very vibrant acidity, great elegance, and a long finish.

COMPOSITION

VARIETY: 90% Chardonnay, 10% Viognier

ALCOHOL: 13% vol.

TOTAL ACIDITY: 7,1 g/l

PH: 3,2