



EL CAMINO DE LAS FLORES 2024

*Finca Las Cerrilladas. Gualtallary Monasterio. Tupungato.
Valle de Uco, Mendoza. 1360 m | 4462 ft*



FINCA | SINGLE VINEYARD WINES

I have been exploring various areas of the Uco Valley, with one of our main goals being to express the valley's unique and exciting terroirs through our wines.

I believe that transparency is beauty, and in my view, Chardonnay—when grown and vinified appropriately—is one of the best grapes to convey a true sense of place.

In recent years, I have focused on identifying and vinifying different Chardonnay plots from our Finca Las Cerrilladas in the Uco Valley, Mendoza. Following this precise work, I have been particularly pleased with certain parcels that have shown exceptional character.

For the 2024 vintage, we bottled those specific selections, which have also stood out in previous

vintages. The vineyard was planted in a very organic and irregular manner, respecting the natural contours of the landscape.

This wine comes from selected parcels bordering dry streams surrounded by native vegetation. In spring, these areas bloom with vibrant yellow and white flowers.

The Chardonnay vines growing near those streams reflect not only the character of the calcareous soils, but also the richness of the surrounding biosphere.

This is how *El Camino de las Flores* (*Le Chemin des Fleurs*) was born.

Sebastián Zuccardi



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ORIGIN

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THE PLACE

This vineyard is planted at an altitude of 1360 meters | 4462 feet, at the foot of the Jaboncillo hills, called cerrilladas, in Gualtallary Monasterio. It is the result of our search for synthesis between the vineyard and the landscape. Surrounded by native vegetation of the area, the vineyard respects the richness of the topography and soil types of this place, where caliche and gravel covered in calcareous material abound, amongst an authentic mountain desert climate.

HARVEST

The 2024 was a vintage of high quality and health throughout the Uco Valley. Although the temperatures resembled those of a warm and dry summer, in the wines we find an expression of a cool year: freshness with excellent natural acidity, balance, and elegance. The Chardonnay displays fresh aromatic profiles, with notes of herbs, flowers, and white fruit. On the palate, there's excellent tension and structure.

VINIFICATION

Selection of bunches. Direct pressing. Fermentation with native yeasts in concrete vessels.

No oak. No malolactic fermentation.

COMPOSITION

VARIETAL: 100% CHARDONNAY

ALCOHOL: 13%

TOTAL ACITTTY: 7.43 g/lt

PH: 3.25

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker