



EL CAMINO DE LAS FLORES 2025

*Finca Las Cerrilladas, Gualtallary, 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 finest grapes for conveying 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 detailed work, I have been particularly pleased with certain parcels that have shown exceptional character.

Since the 2024 vintage, we have bottled these specific selections, which had already stood out in previous vintages. The vineyard was planted in a highly organic and irregular manner, respecting the natural contours of the landscape.

This wine comes from selected parcels bordering dry stream beds and surrounded by native vegetation. In spring, these areas are covered with vibrant yellow and white flowers. The Chardonnay vines growing near these streams reflect not only the character of the calcareous soils, but also the richness of the surrounding ecosystem.

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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1360 m | 4462 ft

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 2025 harvest was a great year in the Uco Valley. The climatic conditions varied by area, allowing each place to express itself clearly, precisely showing its identity through the different varieties.

The pursuit of freshness was key throughout the process: protecting the clusters from the sun, ensuring the perfect hydration of each plot, and choosing the exact day for harvest (not a day too early, nor a day too late) are the reasons behind the tension and vibrancy of our 2025 whites.

Our Chardonnay from Las Cerrilladas shows great aromatic complexity, with notes reminiscent of native vegetation, white and yellow flowers and fruits. On the palate, these wines have good texture, juiciness, and tension, with a very complete expression.

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 ACITTITY: 7.5 g/l	PH: 3.22



Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker