

VINOS
DE
POTRERO

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points



POTRERO

-CHARDONNAY-

HARVEST DATE: March 2019

ORIGIN: GUALTALLARY (UCO VALLEY)

COLOR: White

WINE TYPE: Still

The greatest expression of the new way of whites of Argentina. This Chardonnay from Gualtallary combines fruit purity with mineral notes from the terroir. A wine which though fresh and easy to drink is honest and complex.

VINEYARD CHARACTERISTICS:

Vineyard with sandy loam soils, with good drainage and presence of stones in depth. Strong eastern slope and northern exposure which ensures a good insolation and health for grapes. High trellis system, average production between 7.000 and 8.000 kilos per hectare. Manual harvest.

VINIFICATION:

10% of the wine is fermented in used French barrels. The rest, in stainless steel tanks. Fermentation is started by indigenous yeasts and then continued by the inoculation of selected cultured yeasts.

AGING:

20% was aged six months in French oak barrels.