

Marcelo Pelleriti

SIGNATURE

Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France. His two great passions in life are his love for making music and for making fine wines.

CHARDONNAY

CHARDONNAY 100%

ORIGIN

VINEYARDS AND ALTITUDE

Tunuyán, Valle de Uco, Mendoza. Argentina.
1000 masl (3,200 ft)

SOIL

Loamy-silty of alluvial origin with gravel in the subsoil and calcareous deposits.

HARVEST

Hand-picking using small 12 kg plastic boxes. Selection through double moving belt system and vibrating sorting table.

WINE-MAKING METHOD

The wine has 2 harvest stages. An earlier stage, where grapes are a little greener, we keep the stems, and they are fermented together in stainless steel tanks, without going through barrels to preserve its varietal freshness. The other part is harvested at a more mature stage, it is fermented in French oak barrels and has malolactic fermentation.

From there with a vertical press we will obtain the quality and quantity of wine that we want, we will let it rest, and only 18% will be kept in French oak barrels for 6 months in order to increase its complexity and persistence.

TEMPERATURE

Serve between 8°-10° C (46°-50°F)

DIRECTOR & WINEMAKER

Marcelo Pelleriti

AWARDS

JAMESSUCKLING.COM 

Harvest 2018 | **92**
POINTS

Harvest 2017 | **92**
POINTS

