

LINDAFLOR

CHARDONNAY VINTAGE 2020



VINEYARD Valle de Uco, (Vista Flores) Tunuyán. Mendoza, Argentina.
Elevation: 1.000 masl

SOIL

Silt loam of alluvial origin, with gravel in the subsoil and calcareous deposits.

HARVEST

Hand harvested into small, 12 kg plastic bins. Double sorting of clusters and berries ensures high quality grapes.

WINEMAKING METHOD

Berries are pressed together with their skins to obtain grape juice of high quality and typicity. 12% of the juice is fermented in concrete eggs, while the rest is fermented in French oak barrels at 18 – 20 °C, resulting in a balanced wine in terms of its unctuousness and acidity. This is also the result of performing daily battonages, or lees stirring, which lend elegance and complexity to this wine. 50% of the wine undergoes malolactic fermentation in barrels.

TASTING NOTES

A bright, golden yellow hue. Its aroma is highly expressive, with notes of white fruit and subtle spices. On the palate, it is perceived with great weight, freshness and persistency. A balanced wine, fruity and elegant.

AGEING

Aged in French oak barrels for twelve months (30% new and 70% used).

SUGGESTED SERVING TEMPERATURE

8°C - 10°C.

WINEMAKER

Marcelo Pelleriti.