



Petite Fleur

CHARDONNAY 2021



CHARDONNAY 100%

VINEYARD LOCATION: 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 picking into small, 12 kg plastic bins. Double sorting of clusters and berries to achieve the highest quality.

WINEMAKING METHOD: All the winemaking processes are focused on preserving freshness and elegance. The use of cold processing equipment enables us to preserve the subtlest and most delicate characteristics of the varietal. Fermentation is carried out gently at controlled temperatures. Only 18% of the wine is fermented in 2nd fill French oak barrels.

AGEING: 20% of the wine is aged in second and third use French oak barrels for 12 months. Then, it is aged in bottles for 6 months.

SERVING TEMPERATURE: Between 8 – 10°C

TASTING NOTES: A bright, translucent yellow in color. Its aroma is reminiscent of white stone fruit. On the palate, it has good acidity and fruit flavors. A fresh and elegant wine.

SUGGESTED FOOD PAIRINGS: Ideal as an aperitif. It pairs well with pasta and salads.

AGRICULTURAL EXPERTS

Ing. Fabián Dalesio
Ing. Marcelo Canatella

WINEMAKERS

Marcelo Pelleriti
José Mounier