

# ALTALUVIA

## GUALTALLARY

ALTALUVIA IS THE FAITHFUL EXPRESSION OF THE BEST OF THE UCO VALLEY, HIGH ALTITUDE AND GUALTALLARY. IT'S GRAPE IS DIFFERENT SINCE IT'S LOCATION IS UNIQUE. IT'S AT A HEIGHT THAT MAKES EVERYTHING CLEARER AND FRESHER. WHEN WE SEE THINGS FROM ANOTHER POINT OF VIEW, IT ENRICHES US. ALTALUVIA LIKE IT'S WINES, IS MAGNIFICENT, FROM THE DEPTHS OF IT'S SOILS, TO THE TOP OF IT'S VINEYARDS.

## CHARDONNAY



### DESCRIPTION

Gualtallary, Uco Valley,  
Mendoza.

Region

Chardonnay 100%

Grapes

2020

Vintage

### TECHNICAL INFORMATION

14% Alc. Vol.

Alcohol Level

5.10 g/l

Acidity

1.99 g/l

Sugar

3.52

pH

### TASTING NOTES

Fresh and modern, it is the queen of Altaluvia. With a wide mouth achieved by ageing in second use French oak barrels for 7 months and another 7 months in concrete eggs to highlight it's texture in the mouth.

### VINEYARDS

The vineyard is located in Gualtallary, a district of Tupungato, in the Uco Valley, located in the west of the province of Mendoza, and boasts the highest vineyards in Mendoza. From Gualtallary comes true excellence thanks to the composition of soils, the climate and altitude, which make this region exceptional. The Soil is composed of medium alluvial stone, covered with calcium carbonate patina and interspersed with sand and limestone. Cool days and cold night.

### VINIFICATION

The grapes are hand-picked during the first week of March. They are first destemmed and pressed, and then fermented in use French oak barrels. It is aged in second use in French oak barrels for 7 months and another 7 months in concrete eggs.