

## TUPUNGATO

## **DATA SHEET CHARDONNAY 2021**

LINE: A FLOR DE PIEL

VINTAGE: 2021

ALCOHOL: 12%

HARVESTING METHOD: Hand harvesting.

VINEYARD: Our Chardonnay comes from a vineyard located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza.

WATER WELL: pH: 7.64.

**SOIL CHARACTERISTICS:** Sandy, stony and alluvial soil. The vineyard is located at the east bank of the Anchayuyo stream.

WINEMAKING METHOD: 50% of the wine is made following an oxidative method and the remaining 50% is made using a reductive method in an attempt to accurately reflect the vineyard terroir.

"This line seeks to be faithful to its place of origin. Our aim is to bottle emotions, feelings, moments and landscapes."



Winemaker: Agustín Balestra Zingaretti advised by

Gonzalo Tamagnini.

Agricultural Engineer: Agustín Balestra Zingaretti.