

LA ESPERA
EL VALOR DEL TIEMPO

Carpe Diem
RESERVA

CHARDONNAY I 2019

GRAPES 100% Chardonnay

ORIGIN Funckenhausen Vineyards, 25 de Mayo, San Rafael - Mendoza, Argentina.

VINEYARDS Our vineyards are located in 25 de Mayo, San Rafael, Mendoza at 850 masl in a semi-desert climate region that registers a high thermal amplitude. Planted in sandy-loam soils of alluvial origin with some boulders and caliche. Watered by drip irrigation with meltwater collected from the Diamante River, fed by snowmelt from the Andes. The number of sunny days, the constant winds and permeable soils, as well as some specific pruning, de-budding and leaf removal tasks allow us to have healthy and high-quality grapes that we harvest at their optimum ripeness to reflect the characteristics of the region. Yield: 7500 kg per hectare.

HARVESTING Hand-picking in 16 kg cases. Third week of February.

WINEMAKING

- Selection and destemming.
- Pressed in a pneumatic press with the addition of dry ice pellets, generating a cold and inert environment to preserve the aromatic precursors.

Fermentation takes place in stainless steel tanks at controlled temperatures of less than 16° C with selected yeasts.

- The wine does not perform malolactic fermentation nor has any contact with oak.
- Cold stabilization and slight filtering prior to bottling.

WINEMAKER Jimena López

AGRONOMIST Aquiles Lucchini

TASTING NOTES Bright yellow colored wine. A wine of great aromatic expression, its notes of white fruits, citrus and minerals stand out. In the mouth it has a soft entry, medium body and leading to a refreshing and highlighted fresh finish due to its elevated but balanced acidity.

