

LA ESPERA
EL VALOR DEL TIEMPO

Carpe Diem
RESERVA

CHARDONNAY II 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: 6500 kg per hectare.

HARVESTING Hand-picking in 16 kg cases. Last 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.
- Racking into barrels.
- Fermentation takes place at controlled temperatures (below 19° C) with selected yeasts in new 225 liter French oak barrels.
- After a fermentation period of approximately 20 days, the wine undergoes spontaneous malolactic fermentation.
- Aging in oak barrels: 8 months
- Cold stabilization, clarification, light filtering before bottling.

WINEMAKER Jimena López

AGRONOMIST Aquiles Lucchini

TASTING NOTES Bright yellow color with golden reflections. Of great aromatic complexity, it delivers notes of white tropical fruits and honey along with delicate smoke notes. On the palate it presents a soft entry; it fills the mouth with great volume and leads to a very persistent finish.

