

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 on a hill, they are favored by constant winds. This Chardonnay comes from deep sandy-loam soils with irregular presence of caliche. Franc foot vines planted in 2008, trained using a high trellis double cordon spur-pruning system and drip irrigation with meltwater from the Andes. Yield: 10.000 - 12.000 kg per hectare.
HARVESTING	Hand-picking in 16 kg cases.
WINEMAKING	- Selection and destemming. - Pressed in a pneumatic press and transferred to a stainless steel tank. - Before fermentation begins, the must is kept at low temperatures (below 7°C) to enhance aromatic extraction. - The temperature is raised and fermentation begins using selected yeasts at less than 17°C. - Once fermentation is complete, the wine rests on its lees to promote autolysis. - 30% of the wine is aged in contact with French oak for 3 months. - Clarification and filtration prior to bottling.
WINEMAKER	Julia Halupczok
AGRONOMIST	Aquiles Lucchini
TASTING NOTES	La Espera Chardonnay has a bright yellow color with greenish hues. The nose is characterized by aromas of green apple and pineapple. On the palate it has a nice entry, medium body and a well-balanced acidity that refreshes the end.

