LA ESPERA
EL VALOR DEL TIEMPO

Carpe Diem
RESERVA

BARREL AGED - ORANGE 2024

GRAPES 100% Chardonnay

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

OUR 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.

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

WINEMAKING
- Double selection of clusters and destemming.
- Fermentation is carried out in small stainless steel tanks.
- Pre-fermentative cold maceration at 7°C for 7 days.
- Fermentation is carried out with the addition of selected yeasts at controlled temperatures below 13°C for 17 days.
- The wine remains in contact with its skins for 32 days.
- Drawing off.
- Transfer to 2nd use French oak barrels for 8 months aging.
- Partial malolactic fermentation.
- Clarification, light filtering before bottling

PRODUCTION 888 bottles

WINEMAKER Jimena López

AGRONOMIST Aquiles Lucchini

TASTING NOTES Visually, it displays an attractive golden color with bright orange hues, the result of extended skin maceration and subsequent barrel aging.
On the nose, it offers fresh aromas of apricot, apple, and pear, accompanied by notes of dried herbs and delicate spicy nuances derived from its contact with the skins. Aging in second-use French oak barrels adds depth and complexity, contributing soft nutty notes and sweet spices.
On the palate, it reveals a firm structure, supported by lively and refreshing acidity. Its enveloping texture and distinctive mouthfeel reflect the character of a wine crafted with extended skin maceration. Nine months of barrel aging integrate and harmonize its components, resulting in a clean, persistent finish full of character.

