





UNO **CHARDONNAY 2021**

WINEMAKING

Cool mornings and evenings in high-elevation vineyards allowed the Chardonnay grapes used for 2021 vintage to develop ripe flavors while retaining balancing acidity. At Antigal's gravity-fed winery, great care was taken to protect the freshness of the fragile hand-harvested fruit. Brief maceration of selected clusters preceded gentle pressing and added to the roundness of the finished wine.

TASTING NOTES

"The lovely chartreuse color is imbued with golden highlights. Aromas of tropical fruit including pineapple, white peach and apricot with notes of vainilla tantalize the palate. Fresh, elegant, great volume, and long finish."

> Miriam Gómez Winemaker

WINE INFORMATION



Uco Valley, Mendoza, Argentina.



100% Chardonnay.



Alc. 14,50% v/v | Dry.



6 months in french oak.



Potential aging: 3 years.



Screw cap.



Fish, light pasta and patisserie.

CONSISTENCY OVER THE YEARS











