

PALO SANTO

CHARDONNAY 2025 - Valle de Uco



VINEYARDS: High-trellis conduction, ungrafted vines with drip irrigation. The vineyard is 12 years old since planting.

SOIL: Finca Los Durmientes, located in the Uco Valley at an average altitude of 1,030 masl. The soil is sandy loam and very deep.

VINTAGE CHARACTERISTICS: The cycle began with a cold winter and abundant snowfall. During harvest, weather conditions were unconventional: the year started with high temperatures, which accelerated grape ripening by 10 to 15 days earlier than usual. Later, several weeks of low temperatures slowed the process, forcing us to wait for full polyphenolic ripeness. This allowed us to obtain, on the one hand, wines with very good acidity from early harvests and, on the other, wines with excellent phenolic maturity from later harvests. Thus, the 2025 vintage offers complex, fresh, well-balanced wines with great aging potential.

WINEMAKING & AGING: This Chardonnay was harvested in two stages: an early one, to highlight acidity, and a later one, contributing mouth structure and the typical tropical aromas of the variety. The grapes are pressed and placed in tanks; after 24 hours the must is racked and selected yeasts are inoculated to begin alcoholic fermentation, which lasts between 7 and 10 days. Once fermentation is complete, both harvest components are blended, and the wine is kept on fine lees before stabilization and bottling.

TASTING NOTES: Pale yellow in color. On the nose, notes of pink grapefruit and citrus stand out, accompanied by delicate tropical aromas and a subtle sweet background. On the palate, it offers a smooth entry, with freshness and balance that invite another sip.

ANALYTICAL DATA

Alcohol: 13,5% v/v

Residual sugar: 1,8 g/l

Acidity: 5,8 g/l

PH: 3,3