

URQO

CHARDONNAY DEL MIRADOR 2023



VINEYARDS: High trellis training system with drip irrigation.

SOIL: *El Mirador Estate* it is located in the Los Chacayes area within the Uco Valley. At an average altitude of 1,200 meters above sea level, the soil is of alluvial origin, low in fertility and with good drainage, featuring sand and stones with calcareous deposits.

VINTAGE CHARACTERISTICS: Toward the end of 2022, late frosts occurred, resulting in lower-than-expected yields. This natural thinning phenomenon allowed for greater concentration in the harvested grapes. The beginning of the year was particularly dry and hot, making an earlier start to harvest essential to obtain quality wines. A challenging vintage that has produced wines of great quality, good acidity, and typicity.

PRODUCTION AND AGING: Harvesting is carried out in two passes. The first harvest takes place during the last week of February, yielding grapes with higher acidity, and the second harvest occurs 15 days later to obtain fruit with greater varietal characteristics. The first portion is fermented in stainless steel tanks, while the second is fermented in untoasted 500-liter French oak barrels. The wines are then clarified and left on their fine lees. The portion aged in barrels remains in these vessels for at least 8 months, with periodic *bâtonnage*. The wines are then blended, filtered, and bottled.

TASTING NOTES: Yellow color with greenish highlights. It displays aromas of tropical and citrus fruits, accompanied by notes of complexity provided by the oak and bottle aging. On the palate it shows gently, rounded and fresh.