

URQO

CHARDONNAY 2024

Valle de Uco - Los Chacayes



VINEYARDS: High trellis training system with drip irrigation.

SOILS: Finca El Mirador (Los Chacayes): Located at 1,200 meters over sea level. Alluvial soils with low fertility and good drainage, featuring sandy and stony textures with calcareous deposits.

VINTAGE: Winter snowfall provided good water availability for the growing season. The year was warm overall, with a cool spring and occasional Zonda winds and light frosts, resulting in long, even ripening and wines with good natural freshness.

WINEMAKING & AGING: The Chardonnay grapes were harvested in two passes. The first harvest provided grapes with higher acidity and fresh aromas, while the second delivered greater varietal expression. Both lots were fermented at low temperatures: the first in stainless steel tanks and the second in 500-liter untoasted French oak barrels. After fermentation, the wines were clarified and kept on fine lees. The barrel-aged portion remained in oak for at least 8 months with periodic bâtonnage.

The final blend consists of 70% barrel-aged wine with malolactic fermentation and 30% stainless steel-fermented wine without malolactic fermentation. The wine was then filtered and bottled.

TASTING NOTES: Yellow in color with greenish highlights. Aromas of citrus fruits, white peach, and pear are complemented by complexity from oak aging and bottle evolution. On the palate, the wine is fresh and creamy, with medium acidity.

ANALYTICAL DATA

Alcohol: 13,5% v/v

Residual sugar: 1,8 g/l

Acidity: 6,5 g/l

PH: 3,3