

Los durmientes

CHARDONNAY - 2026



VINEYARDS: High trellis system planted on ungrafted rootstock, with drip irrigation, 14 years old since establishment.

SOIL: Los Durmientes Estate: Located in Valle de Uco, at an average altitude of 1,030 masl. This soil is deep sandy loam.

VINTAGE CHARACTERISTICS:

The 2026 vintage in Valle de Uco was marked by a slow, balanced ripening cycle, favored by a summer of moderate temperatures and excellent diurnal temperature variation. These conditions preserved the natural freshness of the grapes, resulting in white wines of great aromatic expression, pronounced acidity, excellent balance, and remarkable varietal precision. The result is elegant, vibrant wines of great purity, with a fresh profile and notable aging potential.

PRODUCTION AND AGING: Freshly harvested grapes enter the winery through a tube-in-tube chiller. For white wines, cold maceration is carried out in a pneumatic press for 5–6 hours; after this time, the juice is pressed and sent cold to stainless steel tanks for débourbage. Once this stage, lasting approximately 36 hours, is complete, the clear juice is racked and inoculated with selected yeasts. Alcoholic fermentation, carried out at 14°C, lasts 10 days, after which the wine is left on its lees for 3 months before stabilization and bottling.

TASTING NOTES: Pale yellow-colored wine, with aromas of white fruits, pear, apple, and hints of tropical fruit. Balanced acidity, medium body, and great fruit expression.

ANALYTICAL DATA

Alcohol: 13,0% v/v

Residual sugar: 1,8 g/l

Acidity: 5,5 g/l

PH: 3,3