



La Linterna Chardonnay

*Finca El Tomillo,
Plot #1 Gualtallary*

HARVEST

2015

VARIETAL

100% CHARDONNAY

Nº OF BOTTLES PRODUCED

6.333



TASTING NOTES

Bright and energetic fruit of nectarine, lemon and mandarin with a seductive delicate fragrance of orange blossom and jasmine flowers. Classy, restrained, flinty oak states its presence yet with discreet subtlety, allowing the elegant purity of fruit to shine. Seriously structured with vibrantly ripe core of acidity harmoniously balanced by gentle Macadamia nut-like creamy texture, finishing with a chalky twist. A hint of smoky gunflint and crushed stone mineral restraint further adds complexity to the long, layered finish. A wine which cleverly combines energy, confidence and charm. Drinks perfectly at the time of release yet will gain further bottle age complexity if cellared properly.

Madeleine Stenwreth,
Master of Wine.

VINEYARD INFORMATION

ORIGIN

“Finca El Tomillo” is located 1,210 above sea level in Gualtallary, Mendoza, within an alluvial fan formed by the river Las Tunas, around 24 km from its mouth in the valley.

SOILS

The soils of this amazing micro-terroir present a first sandy layer reaching to a depth of 60 cm below the surface, which lies on a second layer of rounded clast with significant contents of calcium carbonate.

VARIETAL

Chardonnay

YEAR OF PLANTATION

1998

TRAINING SYSTEM

VSP (Vertical Shoot Positioning) – Own rooted

ROW ORIENTATION

North-South

PLANTATION DENSITY

2.20 x 1.3 (2.666 plants/ Ha)

PRUNING

VSP Bilateral cordon with spur pruning

IRRIGATION

Drip irrigation

WINEMAKING

VINES SELECTION

Clusters are harvested by hand in 450 kg bins from the best rows in the plot. Once in the cellar, clusters are selected, destemmed and chilled.

FERMENTATION

Once pneumatic pressing is applied, the liquid is decanted and barreled in new French oak barrels proceeding from Bourgogne cooperages. In these barrels, spontaneous alcoholic fermentation takes place at 18°C with native yeast. Partial malolactic fermentation is later produced with malic acid.

AGEING

10 months over fine lees.

AGEING POTENTIAL

15 years.

SERVING TEMPERATURE

Pour at a temperature ranging from 10°C to 12°C.