



La Linterna Chardonnay
*Finca El Tomillo,
Plot #1 Gualtallary*

HARVEST
2019

VARIETAL
100% CHARDONNAY

Nº OF BOTTLES PRODUCED
3,950



TASTING NOTES

Aromas of baked apricots, salted butter, toast, smoked almonds, cedar and white lavender. It's full-bodied with a creamy, dense and buttery palate. Yet, it remains fresh and bright, with lovely balance of fruit and oak spice. Generous and elegant at the same time.

James Suckling

VINEYARD INFORMATION

ORIGINS

Gualtallary is a place destined to become world famous for creating the freshest Argentinian wines. It is well known for yielding the most outstanding mineral driven Chardonnay in Argentina, owing to its altitude and very ancient soils with high calcium carbonate content. “El Tomillo” Vineyard, named after the wild thyme present in the vineyard, is located 1,250 m.a.s.l. (4,101 f.a.s.l) in Gualtallary. This northern part of Valle de Uco, Mendoza is within an alluvial fan formed by the river Las Tunas.

SOILS

The soil in this parcel is composed of three layers. The first one was formed by eolian sediments, deposited in the area due to the blowing of strong winds coming from the Andes, such as the Zonda. Its depth may vary from 20 to 150 cm, and it lies on a second layer. The origin of this second layer is alluvial (made out of rounded stones brought down by the Las Tunas River), and a significant amount of calcium carbonate. In between the two layers there is an interphase of “caliche”. The composition of the soil results in a very low water retention capacity. pH: 8,2

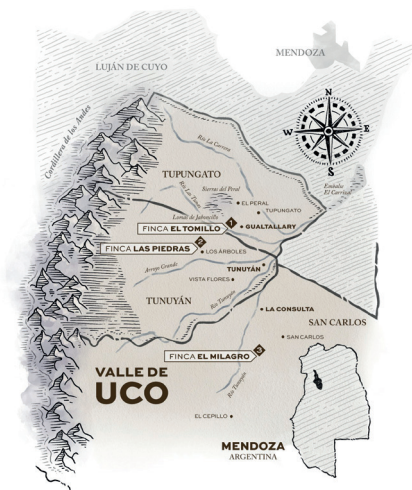
Varietal: Chardonnay, clone R8 - Grafted.

Year of plantation: 1998 - one of the first Chardonnays planted in Gualtallary

Training system: VSP (Vertical Shoot Positioning)

Pruning: Spur pruning

Row orientation: North-South



Plantation density: 2.20 x 1.3 (2.666 plants/ Ha)

Irrigation: Drip irrigation

WINEMAKING

20% spontaneously fermented and aged in concrete eggs.

80% in a mix of 3000 L oak vats and 300 L new barrels.

100% partial spontaneous malolactic fermentation.

100% sur lie ageing. months, applying battonage.

Light filtration previous to bottling..

Ageing period: 10 months.

Alcohol: 13.5%

pH/Acidity: 3.35 - 5.75 g/l

Residual Sugar: 1.64 g/l