

TUPUNGATO



MAGNA MONTIS

*Vino de Montaña*

CHARDONNAY

VALLE DE UCO - MENDOZA - ARGENTINA

## Stats

**Grapes:** 100% Chardonnay  
**Vineyard:** Agua Amarga (Tupungato)  
**Vine Age:** 20-years-old  
**Soil Type:** Alluvial with sandy loam and loose granite  
**Viticulture:** Sustainable  
**Fermentation:** Native — stainless-steel (100% de-stemmed)  
**Skin Contact:** None  
**Aging:** 6 months in a mix of concrete eggs and old oak  
**Alcohol:** 12%  
**pH:** 3.6  
**Total Acidity:** 5.65 g/L  
**Total SO2:** 75 ppm  
**Total Production:** 200 cases

## Magna Montis

2021

# CHARDONNAY

*Valle de Uco - Argentina*



NATURAL

## About

The Uco Valley has gotten a lot of attention recently for being what James Suckling calls “the stronghold for fine Argentine Chardonnay.” The vineyard for this wine is located on alluvial soils in Agua Amarga (Tupungato) at 3,800 feet above sea level. The high altitude showcases the zestier, fresher end of Chardonnay’s flavor profile. On the scale of Chablis to Napa in the 90s, this falls somewhere around the Yarra Valley. In other words, it’s a racy cooler climate version that’s got a little presence of oak but none of the overbaked flavors that can accompany fierce sunshine.

Grapes were hand picked and then brought into the cellar to be de-stemmed and crushed prior to cold maceration. The skins were pressed off the juice in a pneumatic press, and then the juice was sent to stainless steel tanks for spontaneous fermentation between 53 and 57 degrees F for 15-20 days. Aging occurred in a mix of concrete eggs and old oak barrels for 6 months. The wine did not go through malolactic fermentation. After aging, it was bottled with a gentle fining, filtering, and addition of sulfur.

## Tasting Notes

The nose shows white flowers, white tea and quince, with a racy, iodized and mineral character. The palate is saline and very fresh with subtle notes of oak. Unusual Chardonnay, nailed.