



# La Linterna Chardonnay

*Finca El Tomillo,  
Plot #1 Gualtallary*

## HARVEST

2016

## VARIETAL

100% CHARDONNAY

## Nº OF BOTTLES PRODUCED

2.111



## TASTING NOTES

The cool 2016 vintage is reflected in this racy and fragrant Chardonnay which impresses with how it confidently combines great concentration with aromatic qualities, nerve and restraint. Orange blossom, jasmine and a hint of wild thyme lead the way towards a core of ripe citrus, yellow plum and nectarine fruit. Classy, flinty oak states its presence yet with discreet subtlety, allowing the elegant purity of fruit to express itself fully. A powdery chalky grip on the mid palate further adds structural elements to the bright and very focused acidity. Smoky gunflint and a saline tang bring another layer of interest to the macadamia nut-like, silky textured finish. Utterly graceful.

*October, 2019*

Madeleine Stenwreth,  
*Master of Wine.*

## 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 soils of this amazing micro-terroir consists of a first sandy layer reaching to a depth of 70 cm (2'9”) below the surface, which lies on a second layer of rounded stones with significant contents of calcium carbonate. The soils have very low water retention capacity.

**Varietal:** Chardonnay, clone R8 - Own rooted.

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

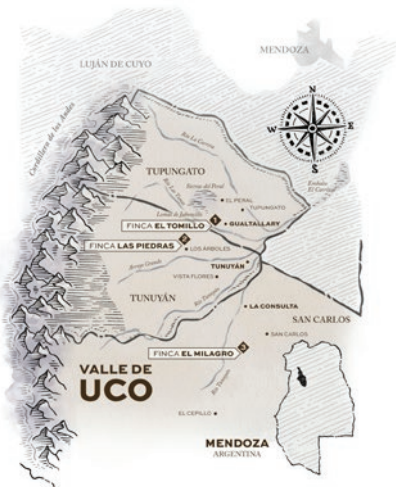
**Training system:** VSP (Vertical Shoot Positioning)

**Pruning:** Spur pruning

**Row orientation:** North-South

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

**Irrigation:** Drip irrigation



### WINEMAKING

- Destemming
- Whole bunch pressing in a pneumatic press.
- Cold settling for 36 hours.
- 1/3 of the wine is fermented in concrete eggs
- 2/3 is fermented in a mix of foudres (3000 liters) and barrels (300/500 liters)
- Alcoholic fermentation with native yeasts.
- Natural Malolactic fermentation (20%).
- 10-month ageing over fine lees in concrete eggs/foudres/barrels.
- Light filtration previous to bottling.

**Alcohol:** 13.9%

**pH/Acidity:** 3.30 - 5.81 g/l

**Residual Sugar:** 2.20 g/l

### Ageing potential

We expect this wine will evolve in a positive way for up to 15 years.

### SERVING TEMPERATURE

Pour at a temperature ranging from 10°C to 12°C to express its best inherent qualities.