



La Linterna Chardonnay

*Finca El Tomillo,
Plot #1 Gualtallary*

HARVEST
2017

VARIETAL
100% CHARDONNAY

Nº OF BOTTLES PRODUCED
6,595



TASTING NOTES

“After three successful vintages from this outstanding high-altitude Chardonnay vineyard, it is a true revelation to follow up on how consistently and confidently the place shines through in the wine. What impresses me the most is the incredibly attractive combination of brightness of fruit and floral fragrance, its electrifying racy acidity embedded into a silky textural richness, while always finishing with a powdery chalky grip. While the 2015 upon release showed a riper yellow-fruited, floral and textural style with a gentle Macadamia nut-like creaminess, also empowered by toasty, flinty oak, the 2016 expressed more restraint and subtle aromatics with blossom and thyme scented notes as a result of the coolness of the vintage. 2017 being another cool year, it allowed for the site to again show off its more subtle, elegant qualities with great confidence. This new release delivers a combination of the two preceding vintages, showing great nerve and energy underneath its sensational textural, creamy, leesy, biscuity elements. Bright yet tight. Linearity in a silk coating. February, 2021

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 (2'29”) 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

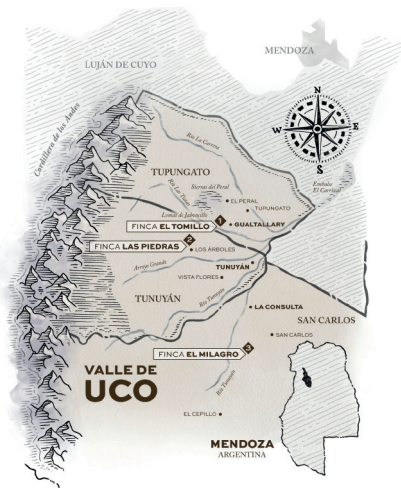
Training system: VSP (Vertical Shoot Positioning)

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: 3.4 - 6.3 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.