

La Linterna Chardonnay Finca El Tomillo, Plot #1 Gualtallary

HARVEST 2018

VARIETAL 100% CHARDONNAY

N° OF BOTTLES PRODUCED 4,985



TASTING NOTES

This is a very long, intense wine with sliced apple, honey, mineral, tarragon and aniseed. Full and very deep with a compact palate and powerful finish. It goes on for minutes.

James Suckling, 2021

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: 14% **pH/Acidity:** 3.3 - 6.2 g/l **Residual Sugar:** 2.0 g/l

Ageing potential

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