CREDO CHARDONNAY ALTAMIRA – ESCALA HUMANA

Mendoza

APPELLATION: Uco Valley

BLEND: Chardonnay

WINEMAKER: Germán Masera and Ayelén Bonetto



VINEYARD:

Altamira lies south of the Uco Valley in San Carlos, on the southeastern bank of the Tunuyán River, at 3,400–3,800ft above sea level. The vines are 15 years old. The climate is warm, though the proximity to the 17,000ft mountains and accompanying snow keeps the cold close and creates a strong diurnal range. The soils are complex, built up in three layers: a superficial layer of fine material, a layer of granitic stones with calcareous elements, and a base layer of non-calcareous river stones with coarse sand. The Chardonnay is a Dijon clone.

VITICULTURE:

Escala Humana work using organic practices, with huge respect for the land they farm on. The winery has done extensive research into the flora, fauna and soil of their estate to ensure their work is performed in harmony with the surrounding environment. The grapes are harvested by hand.

WINEMAKING:

30% of the grapes were left as whole bunches and fermented in concrete vessels with indigenous yeasts. The wine was aged for 24 months in old 228-litre French oak barrels then for a further year in bottle.

TASTING NOTES:

Sharp citrus flavours of green apple and lemon meet chalky, toasty undertones for a fresh, balanced expression of high-altitude Chardonnay.

WEBSITE: https://escalahumanawines.com/en/

This wine is suitable for vegans and vegetarians.