

Catena

Appellation Tupungato Chardonnay 2024



WHITE
STILL WINE



ARGENTINA



MENDOZA



SUITABLE
FOR VEGANS

TASTING NOTE

Tupungato vineyards lens citrus notes with a crisp finish, and a rich, unctuous mouthfeel. Delicate greenish colour with light yellow notes. Fresh white fruits like white peaches and pineapple, citrus and floral flavours like jasmine and magnolia. The mouthfeel is intense, full yet clean, with fresh, crisp acidity.

VITICULTURE

Tupungato Vineyard (1450m/ 4750 ft). Alluvial origin. Gravel and limestone soil. Rounded rocks in the bottom. Sandy loam.

VINIFICATION

This wine goes through cold settling for 12-24 hours under 10°C. The juice is then fermented for 20-35 days with a total maceration of 6 hours. Minimum Battonage Program. Ageing for 10-12 months in contact with the lees - 100% French oak, 50% second use barrels.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	M5516124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Argentina
REGION	Mendoza
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.25
TOTAL ACIDITY	6.4g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	M5516124