



Product code: 3784

MANOS NEGRAS, CHARDONNAY, LOS ARBOLES, UCO VALLEY, MENDOZA, ARGENTINA, 2019



Producer Profile

Alejandro Sejanovich is arguably Argentina's most knowledgeable viticulturist, working as vineyard director for Bodega Catena Zapata for 16 years, he pioneered high altitude vineyard planting and conducted ground breaking research on Mendoza Malbec clones.

Manos Negras focuses on latitude winemaking, planting Torrontes in the northern stretches of Cadayate in Salta, Pinot Noir in the southern-most region of Neuquen in Patagonia and cultivates 50 year old Malbec vines in the prized Altamira appellation in the Uco Valley.

Viticulture

Sourced from the high altitude Los Arboles district of the Uco Valley, located at 1200 meters asl. Situated in the Tunuyan county, Los Arboles is right in the middle of the Uco Valley, nestled in the Andean foothills. The "El Presidente" vineyard was planted in 1998 and boasts a mountain vineyard soil profile of shallow, light sand with about 15% surface stones. The sub soil is made up of round rocks with a high content of calcium carbonate – imparting stony minerality to the fruit. The area cool yet sunny days, and cold mountain nights.

Winemaking

Gentle whole cluster pressing followed by cold decantation at 6° C. Natural yeast fermentation, with gentle lees mixing, and maximum temperature. of 20° C. The total fermentation time was 11 days.

Tasting Note

The Chardonnay fruit shows bright white stone fruit flavours with a touch of tropicality. The very cold nights help to retain natural acidity for a crisp, clean finish.

Food Matching

This will work with most seafoods, as well as chicken, whether grilled or stir fried.

Technical Details

Varieties:

Chardonnay 100%

ABV: 13%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment