

Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France. His two great passions in life are his love for making music and for making fine wines.

CHARDONNAY

VARIETY

Chardonnay 100%

VINEYARD LOCATION

Tunuyán, Valle de Uco,
Mendoza

ALTITUDE

1000 masl

SOIL

Loamy-silty of alluvial origin
with gravel in the subsoil and
calcareous deposits.

HARVEST

Hand-picking using small 12
kg plastic boxes.

SELECTION

Double moving belt system
and vibrating sorting table.

WINE-MAKING METHOD

Fermented and aged in
first-use french oak barrels
for 12 months on the lees.

SERVING TEMPERATURE

Serve between 8°-10° C

DIRECTOR & WINEMAKER

Marcelo Pelleriti

