



FELINO

CHARDONNAY 2022

VINEYARD

- Appellation: Mendoza
- Soil: Stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage. Altitude between 2,780 and 4,800 ft elevation.

GROWING SEASON

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

HARVEST

- Hand-harvest with shears
- Harvest date: February 24 to March 26

WINEMAKING

- Manual bunch selection
- Fermentation in stainless steel tanks with indigenous yeasts
- 7% spontaneous malolactic fermentation
- Aged 6 months in French oak, 7% new
- Bottled unfiltered, September 2022
- Varietal composition: 100% Chardonnay

TASTING NOTES

Yellow pale color. On the nose it presents aromas of pear, green apple and grapefruit. It's very well balanced with a good palate and crisp acidity.

