

Marcelo Pelleriti

SIGNATURE

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

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ORIGIN VINEYARDS AND ALTITUDE
Tunuyán, Valle de Uco, Mendoza. Argentina.
1000 masl (3,200 ft)

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

HARVEST Hand-picking using small 12 kg plastic boxes. Selection through double moving belt system and vibrating sorting table.

WINE-MAKING METHOD All the elaboration processes are focused on maintaining freshness and elegance. The fermentation work is softly carried out and cooling equipment is used to preserve the subtle and delicate characteristics of the varietal. No malolactic fermentation.

AGING 82% of the wine is fermented in stainless steel tanks without going through oak barrels to preserve the varietal freshness. 18% ages 6 months in French Oak barrels (1st and 2nd use) in order to increase its complexity and persistence.

TEMPERATURE Serve between 8°-10° C (46°-50°F)

DIRECTOR & WINEMAKER Marcelo Pelleriti

AWARDS

JAMESSUCKLING.COM 

Harvest 2020 | **92** POINTS | Harvest 2018 | **92** POINTS

Harvest 2019 | **92** POINTS | Harvest 2017 | **92** POINTS

