



CATALPA

Chardonnay 2020



Bodega Atamisque: Located in the prized region of Tupungato at the foothills of the Andes Mountains by John and Chantal Monceau in 2002. Produced with respect for the environment and using long-term sustainable processes are the foundation in the construction of Atamisque, such as designing the winery to be based on gravity flow winemaking to avoid the use of pumps and minimize wine stress and utilizing the local slate in the area as tiling for the roof of the buildings providing perfect insulation and temperature control year-round.

Tasting notes: Golden color with shades of emerald-green. Delicate aromas of apple, pineapple and honey, with light hints of toasted caramel. It is full-bodied, elegant, intense and well-balanced. Vibrant acidity and sharp mineral notes. Pair with any kind of seafood, salads, poultry and soft cheese. It is also a great aperitif.

Appellation: Tupungato, Uco Valley, Mendoza, Argentina

Grapes: 100% Chardonnay

Soil: Alluvial soil with a rock foundation and top layers of sand.

Elevation: 4,430 feet

Vineyard practice: Sustainable farming, Double Guyot, drip irrigation.

Vine Age: Over 20 years **Yield:** 800 kg x hectare (713 Lbs x Acre)

Winemaking notes: Hand-picked grapes and selected in a sorting table. Gravity flow winemaking. Temperature-controlled fermentation in stainless steel tanks.

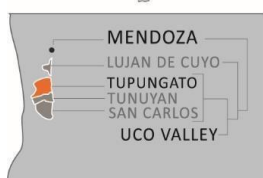
Aging: 40% in new French oak barrels for 10 months, 60% in stainless-steel tanks.

TA: 5.8 g/l

Alc: 14%

UPC: 812402010057

ARGENTINA



Tupungato Region: This privileged wine region is regarded by most experts as the best region in the world to produce Malbec wines. Dry summers, harsh winters and a wide temperature range between day and night allow the vines to produce low yields of outstanding quality.

Other Wines Available:

CATALPA Malbec

CATALPA Pinot Noir

CATALPA Cabernet Sauvignon

