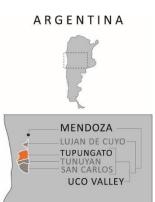
ATAMISQUE

SERBAL

Chardonnay 2020





Bodega Atamisque: Founded in 2002 by John and Chantal Du Monceau, located in Tupungato, at the foothills of the Andes Mountains. Atamisque's name comes from an aboriginal bush that grows naturally in the region. The winesare produced from the winery's own 70 hectares of vineyards, which provides the highest standard of quality from the vine to the bottle. Respect for the environment and long-term sustainability were 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 yellow with light green tones. Elegant notes of pineapple, apple, citrus, and light hints of honey. Smooth and wellbalanced with crisp fresh acidity.

Appellation: San Jose, Tupungato, Uco Valley, Mendoza, Argentina

Grapes: 100% Chardonnay

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

Elevation: 4,300 feet (1350 m.)

Vineyard practice: Sustainable farming, Double Guyot, drip irrigation. Vine Age: Over 20 years Yield: 800 kg x hectare (713 Lbs x Acre)

Harvest Dates: April. Hand harvest in small 18kg bins

Winemaking notes: Gravity flow winemaking. Whole bunches pneumatically pressed at cool temperatures. Malolactic fermentation for 22 days at 13°C and 15°C in temperature-controlled steel-tanks.

TA: 6.2 g/l Alc: 13.5 % UPC: 8 1240201008 8

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: SERBAL Viognier

SERBAL Pinot Noir SERBAL Malbec SERBAL Cab Franc

