# Alto Los Cuises Chardonnay, Valle de Cafayate 2022

**ABP0552022**

2023 Vintage

*El Porvenir de Cafayate*

*— Salta, Argentina*

Decanter External 2025

The Alto Los Cuises vineyard is nestled between steep slopes and high mountain cliffs, this extreme vineyard produces grapes with a unique and fine expression.

## Production

Alto los Cuises is situated in a ravine of the Sierra de Quilmes with steep slopes, therefore the vineyards are planted in terraces growing in a high density'gobelet' system between rocks. At harvest, selected clusters of grapes are pressed as whole bunches to avoid oxidation. The must is left refrigerated for approximately 18 hours waiting for a natural decantation, it is then moved into barrels where it is fermented with native yeasts. The barrels remain covered in a cold chamber at 5°c in order to preserve the natural carbonic anhydride. Batonnage then takes place every 20 days for approx. 120 days. It then remains in the barrel for maturation three more months until the wine is bottled.

## Tasting note

Intense aromas consisting of citrus zest, peach, melon, green apple, with floral notes and hints of white pepper to follow. Full body mouthfeel, with high acidity, a subtle oily and lasting sensation.

## Food Match

Grilled or smoked salmon dishes, venison or a spicy curry,

ABV:
14.00%

Case/Bottle Size:
3x 75cl

Closure:
Cork

Appellation:
Valle De Cafayate

Winemaker:
Francisco 'Paco' Puga

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
7798097233359