





The balance of a silky and crystalline voice Born of two creators motivated by interlaced passions: Marcelo Pelleriti, winemaker and musician Pedro Aznar, musician and sommelier.

BLANC DE BLANCS

Chardonnay 60%, Torrontés 40%

VINEYARD LOCATION Tunuyán, Valle de Uco, Mendoza

ALTITUDE

1100 meters above sea level. (3,600 ft)

SOIL

Loam soil of alluvial origin - poor and rocky - is ideal for premium wines.

HARVEST

Double selection table and vibrating belt system.

SELECTION

Double selection table and vibrating belt system.

VINIFICATION

Cold maceration at 80 C during 10 to 15 days. Barrel rotation and pigage by hand.

AGING

12 months in new French oak barrels 60%, 6 months bottle aging.

TEMPERATURE

Serve between 8-10° C (46°-50°F)

WINEMAKER

Marcelo Pelleriti | Pedro Aznar



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