

# FELINO

CHARDONNAY 2024

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## Growing season

The 2024 season was marked by abundant snowfall, which significantly increased water availability. However, rainfall was scarce, and temperatures were consistently cool during grape ripening. These conditions favored a gradual accumulation of sugars, and, along with a slow and progressive maturation of the berries. As a result, we achieved an optimal balance between ripeness and acidity, creating Chardonnays that stand out for their freshness, while maintaining both texture and concentration.

## Vineyards

- Appellation: Mendoza
  - 50% Luján de Cuyo
  - 50% Valle de Uco
- Altitude: between 850-1400 m (2,780 - 4,800 ft).
- Soil: Alluvial. Low in organic matter, well-drained, with a high presence of rocks and gravel.

## Winemaking

- Hand-harvest with shears, 2/19 to 3/18
- Manual selection of bunches
- Fermentation in stainless steel tanks.
- 7% malolactic fermentation
- 7% aged in new French oak, 7 months
- Bottled unfined

## Tasting notes

Yellow pale straw color with green tones. Aromas of pear, green apple and citrus. On the palate, it is clean, with good mid palate, nice structure and long finish.

