

Guerinda LA BLANCA

2023

VINTAGE

The year was marked by the severe drought since 2022, which worsened during the winter and spring. As a result, initial vegetative development was contained and heterogeneous. Very warm and dry vintage, except for the rains in June, which increased the risk of diseases such as powdery mildew. Even so, fertility and fruit set were high, although yields were slightly lower than last year due to the losses caused by the high temperatures in the months prior to harvest. Extremely wet and warm harvest. In general, concentrated wines, but with a fresh fruit sensation and low pH. It looks like it is going to be a great vintage.

GRAPE VARIETY

100% Chardonnay

VINEYARD

“El Pino” & “Alvaros” plots, planted between 2000 and 2005. In the foothills of Guerinda Hills (450m). Organic vinegrowing.

WINE-MAKING

Harvest: 26 of august.

Yield: 4600 Kg/Ha

Gently de-stemmed, and wine made only with the free run juice, without press. Cold alcoholic fermentation in concrete vat during 20 days. Fine with betonite and filtered before bottling in february 2024.

TASTING NOTES

Bright yellow colour. Pineapple and citric fruits, hints of mango and a touch of aniseed on the nose. Creamy and smooth on the palate. Ample volume balanced with a pleasant acidity. Long and delicate finish. Complex on the palate. Very good evolution in the bottle.

PRODUCTION

13.500 bottles

AWARDS

2022: 91 Timatkin

