



Technical Information

Country	Argentina
Region	El Peral, Tupungato, Uco Valley, Mendoza
Altitude	1,300 m.a.s.l.
Blend	100% Chardonnay
Winemaker	Pablo Sanchez
Body	Medium
Oak	10 months in French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

FALASCO WINES

Hermandad Chardonnay

Region

The northernmost subregion of the Uco Valley, Tupungato is one of Mendoza's largest and most important wine areas. Sitting at the base of the 6,570 m volcano Mt. Tupungato, it lies around 40 miles south of the city of Mendoza. Vineyards sit at around 1,300 m.a.s.l. and enjoy wide diurnal temperature variation. The extended ripening period allows grapes to develop rich varietal character and balanced acidity. The region is well-known for both full-bodied Malbec and Cabernet Sauvignon and elegant Chardonnay.

Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Alejandro Canovas and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir.

Viticulture

VSP with drip irrigation. Alluvial soil with a high presence of pebbles, low fertility and high permeability/good drainage. The vineyard is in El Peral on the north bank of the Tunuyán river, on very poor soils with numerous boulders.

Vinification

Fermentation takes place in 225l lightly toasted French oak barrels (35% new oak and the rest second or third use), before aging on lees for 10 months with weekly bâtonnage. Natural clarification.

Tasting Note

Shows a pale yellow colour with greenish highlights. The nose is concentrated and intense. Citrus, pineapple and green apple aromas are interwoven with notes of vanilla from the oak and minerals from the soil. The palate is concentrated and elegant. Ripeness is balanced by natural acidity with hints of rich white fruits, toasted bread and vanilla. The finish is long and persistent.

Food Matching

Cheese boards, light pasta dishes, cheese fondue, scallops.