



LOCATION:

Argentina > Mendoza
> Uco Valley

VARIETY:

Chardonnay

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV: 13.5%

SUGAR RATE: 2 g/l

TOTAL ACIDITY: 6.1 g/l

PH: 3.6

Manos Negras Chardonnay

EXPERIENCE

NAME: Real winemakers get their hands dirty. Hands black with wine and dirt, that's what Manos Negras is all about. Rolling up their sleeves and getting their hands dirty.

CHARACTER: The Chardonnay fruit shows bright, white stone fruit and soft citrus flavors with a touch of tropicality. The very cold nights help to retain natural acidity for a lively palate and a crisp, clean finish.

ENJOY WITH: A versatile white wine for the table. Serve with traditional dishes like empanadas (especially Jamon y queso) or lighter dishes such as grilled vegetables, poached salmon, or a farro salad.

BEST RESULTS: Serve at 45-50° F. Allow 5-10 minutes to open in the glass.

EXPRESSION

FERMENTATION: Native yeast fermentation for 11 days with gentle lees stirring. No malolactic fermentation.

PRESSING AND EXTRACTION: Gentle whole cluster pressing followed by cold decantation at 43° F to encourage must oxidation before fermentation, minimizing the need for sulfur additions.

ELEVAGE: Aged for 3 months in used French oak.

FINING AND FILTERING: Earth pad filtered, vegan.

SULFUR: 5ppm at crush, 10ppm after malo, 15ppm at bottling

SOURCE

FARMING: Non-certified organic farming without pesticides. Only organic fertilizer and Bordeaux mixture are used in the vineyard. (copper/sulfate is used infrequently, 2-3 times)

LAND: Sourced from the high altitude Los Arboles district of the Uco Valley, located at 4,200 ft. elevation in Tunuyan county. Single vineyard, El Presidente, comprises of shallow sandy soils with river stones.

VINE: Massal selection of own-rooted vines planted in 1998.

HARVEST AND PRODUCTION: Hand-harvested 1,000 cases production.

