

Finca Lalande *Organic Chardonnay* 2021

Background:

Finca Lalande is the natural blend of French Winemaking with Argentine terroir. Domaine Bousquet began mastering his winemaking art by developing an estate in Frances, called Lalande. Seeking better places to satisfy his aspiration for making exceptional wines, Domaine Bousquet found the terroir he long searched for in the soils of Mendoza. Made from organically grown grapes these wines are rich and aromatic, showing the best the soils of Argentina has to offer.

Soil:

Gravel and sandy soil

Vineyards:

Vineyards of the Uco Valley at the foot of the Andes at 1,200masl/4,000 feet altitude. The three main factors differentiating these vineyards and their terroir are: the near constant breezes from the Andes to the west which help mitigate heat-stress in this desert-like climate, with its huge day/night temperature differentials, the sandy soils result in low fertility for desirable vine stress and yet are permeable for good drainage. In addition, the prevalence of groundwater, with rainfall averaging a scant 8-inches or less per year, groundwater from Andes snowmelt is vital to irrigate the vines drop-by-drop. In addition to the unique terroir- Roots of organically-grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste. Organic farming is healthier for the environment and, vitally, for the people who tend the vines.

Winemaking:

The grapes are harvested during the second and third weeks of February. Fermentation with selected yeast at a maximum temperature of 15°C/ 59°F for 12 days.

Technical Data:

Varietal: 100% Chardonnay

Alcohol: 13%

Acidity-Ph: 7.14/3.33

Residual Sugar : 1,77

Tasting Notes:

Light yellow with Green hues. Tropical and citrus aromas followed by a medium body and fruity palate.

Pairing:

Ideal with white fish, shellfish and white meat dishes. Serve between 8° C/46°F and 10°/50°F.



Tupungato, Uco Valley
Mendoza, Argentina

