

GRAFT
WINE COMPANY

ROCAMADRE CHARDONNAY / ROCAMADRE / 2020 / MENDOZA / ARGENTINA

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PRODUCER

Rocamadre concentrates on crafting wines from mountain-grown grapes. For us, viticulture and winemaking are parts of the same process, one that begins in the vineyards and finishes in the winery, all the while respecting natural processes and the environment. Our wines are fresh and pure, made with a sense of where they are from. We try to reflect the mountains, the sun, the snow and the stones in every bottle.

VITICULTURE + VINIFICATION

25-year-old Chardonnay vines planted on stony soils rich with calcium carbonate, 1,100 metres above sea level in the renowned sub-region of Paraje Altamira. Fermented naturally and aged for 12 months in old oak barrels. Bottled unfiltered. Skin contact fermentation for 7 to 10 days with wild yeast no malo half of the wine is aged in old barrels, the other half on concrete.

TASTING NOTE

Chardonnay from 25-year-old vines at 1,100 metres above sea level in Paraje Altamira. Textural mouthfeel and intense citrus flavours.

FACTS + STATS

WINEMAKER	JUANFA SUAREZ
VARIETIES	100% CHARDONNAY
APPELLATION	MENDOZA
CLOSURE	AGGLOMERATED CORK
ALCOHOL	12%
TOTAL ACIDITY	6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	90 MG/L
CASE SIZE	6

ROCAMADRE

