



Bemberg 'La Linterna' Chardonnay – Gualtallary, Mendoza

COUNTRY

Argentina

REGION

Mendoza

GRAPE

Chardonnay

VINTAGE

2019

ABOUT THE DOMAINE

The Bemberg family have established Bemberg Estate with the ambition of producing the finest wines in Argentina. With an ultra-selective approach to the very best micro-terroirs, from Salta to Mendoza, Daniel Pi, one of the most respected winemakers in Argentina, is crafting a unique wine collection that represents the pinnacle of what each region can offer. Carefully hand-harvested, each grape variety is fermented in stainless steel with indigenous yeasts, maintaining the authenticity of site origin, prior to maturation in French oak barrels. These estate hallmarks allow a smooth, rounded texture across the range, with deep fruit concentration and inimitable complexity.

WINEMAKING

Planted in 1998, this Chardonnay comes from one of the earliest vineyards established in Gualtallary. Fermentation: 20% of the wine underwent spontaneous fermentation in concrete eggs, while the remaining 80% was fermented in a mix of 3,000L oak vats and 300L new barrels. Malolactic Fermentation: 100% underwent partial spontaneous malolactic fermentation. Ageing: Aged for 10 months on fine lees (sur lie) with bâtonnage. Clarification: Light filtration prior to bottling. Production: 3,950 bottles produced. Ageing Potential: Up to 15 years.

TASTING NOTES

Aromas of baked apricots, salted butter, toast, smoked almonds, cedar and white lavender. It's full-bodied with a creamy, dense and buttery palate. Yet, it remains fresh and bright, with lovely balance of fruit and oak spice. Generous and elegant at the same time.



TECHNICAL NOTES

Alcohol
13.5%