

Pileta del año

2024 East~West Edition



Grape Variety

Chardonnay
Sauvignon Blanc

Alcohol Content

12,9

Acidity

5,7

pH

3,5

Sugar Content

2

Training Method

East and West: V.S.P.

Vineyard Management

East: Drip Irrigation, Guyot pruning system.
West: Drip irrigation

Soil Profile

East: Loamy to sandy loam texture. Deep soils with significant root exploration potential, enhancing water irrigation efficiency.
West: Stony, loose soil with a sandy texture and a calcareous profile.

Grape Reception

Crushing in stainless steel press. Fermentation in concrete vats.

Production

6.500 bottles

Origin

Divisadero, Santa Rosa
Tupungato Valle de Uco

Altitude

East: 650 msnm
West: 1100 msnm

Vine Age

East: 2013
West: 2011

Density

East : 2,700 plants per hectare
West: 10 mil kg per hectare

Best Served at

10–12°C

Maceration

East: Cold pre-fermentative for 24 hours at 5° C.
West: Cold for 2 hours at 5° C.

Fermentation

Esponaneous between 15°C to 20°C using native yeasts until total sugar reduction.

Aging

5 months in concrete vats

Bottling

September 19th, 2024

Harvest Date

Chardonnay 01/28/24
Sauvignon Blanc 02/13/24

Harvest Method

Hand-harvested into 400 kg bins.

Tasting Notes

This blend presents a unique and exuberant profile. The Chardonnay contributes intense notes of pineapple, mango, and banana, creating an explosion of tropical fruits. The Sauvignon Blanc complements with fresh citrus aromas of lime and grapefruit, along with subtle herbaceous notes that add elegant complexity. On the palate, the entry is fresh and juicy, with balanced acidity and great volume, given its unfiltered nature.

Created by Lis Clément

