

CHARDONNAY 2025

HISTORY

Our Guarda's Vineyard Collection is the result of years of research and careful selection of the finest terroirs within our estates. These wines represent the essence of a distinctive vineyard, located in a specific microzone of the Cuyo region, chosen for its exceptional quality attributes.

Each Guarda wine expresses a balance between technique and sensitivity. They are deliberate interpretations of a specific place, with an elegant profile deeply connected to terroir. True to their name, these are wines that deserve a place both in the cellar and in memory.

2025 VINTAGE REPORT

The 2025 vintage was defined by precision and character. A winter generous in snowfall ensured adequate water availability, while a warm summer accelerated ripening and invited us to determine each harvest moment with care and sensitivity.

Yields were higher than the previous two vintages, though still moderate, resulting in high-quality grapes that translate into concentrated, balanced wines with marked varietal expression.

TECHNICAL INFORMATION

100% Chardonnay

Alcohol: 13,5% | Residual sugar: 1.95g/l | Total acidity: 6,26g/l | pH: 3.39

Vineyards: Tupungato, Gualtallary – Mendoza.

Altitude: 1350 m.a.s.l

Aging: 60% of the wine was fermented in 500-liter French oak barrels, both new and used.

Cellaring potential: More than 10 years.

TASTING NOTES

Color: Bright golden yellow with greenish highlights.

Aroma: Ripe white fruit and citrus notes, with a marked mineral imprint of Gualtallary. Partial barrel fermentation contributes subtle hints of vanilla and dried fruits, integrated with balance.

Palate: Good volume and enveloping texture, supported by firm acidity that brings freshness and tension. Long, precise, and mineral finish.

SUGGESTED PAIRING

Ideal with grilled fish, poultry with delicate sauces, creamy risottos, or butter- and herb-based preparations. Its balance between volume and freshness complements structured dishes while maintaining elegance.