

## FALASCO WINES

### Bressano Chardonnay



#### Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

#### Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Alejandro Canovas and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir.

#### Viticulture

Vineyards are spread across Gualtallary 40%, El Peral 30% & Vista Flores 30%. Alluvial soils with the presence of calcareous deposits, loamy to sandy loam texture, with the presence of pebbles and rocks at different depths.

#### Vinification

Manual harvesting in 300 kg plastic bins followed by direct pressing of the bunches in pneumatic presses. Natural static clarification of the must at low temperature. Fermentation in 100% French oak barrels, with light to medium toasting. 40% new oak and 60% second, third and fourth use oak. Batonnage once a week during alcoholic fermentation. No malolactic fermentation.

#### Tasting Note

Intense greenish yellow colour. Its aromas are reminiscent of ripe white fruits, with citrus and spicy notes such as thyme and ginger, intertwined with hints of vanilla, toasted almonds and caramel, contributed by fermentation and ageing in French oak. On the palate it has a sweet, unctuous, oily impact, refreshed by a marked acidity, which makes it long and persistent.

#### Food Matching

Pan-fried brill with Sauce Grenobloise, salmon with asparagus, corn-fed poussin simply roasted with its juices, cream or cheese-based sauces.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Gualtallary, El Peral & Vista Flores, Uco Valley, Mendoza
<b>Altitude</b>	990-1,350 m.a.s.l.
<b>Blend</b>	100% Chardonnay
<b>Winemaker</b>	Pablo Sanchez
<b>Body</b>	Medium
<b>Oak</b>	12 months in French oak
<b>Residual Sugar</b>	~
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	No
<b>Allergens</b>	Sulphites