

SIETE FINCAS

Chardonnay 2025



VARIETY White 100% Chardonnay

HARVEST 2025

VINEYARDS Paraje Altamira, Uco Valley, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE

It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT

The 2025 harvest in the Uco Valley stood out for its exceptional quality and a harvest that was two weeks ahead of schedule due to a warm, dry summer. Thanks to impeccable grape health, the wines exhibit a perfect balance: whites with vibrant freshness and reds with great color concentration, silky tannins, and a clarity of terroir that positions this vintage as one of the best of the decade.

WINEMAKER

Sergio Montiel

HARVEST DATE

02/20/2025

VINEYARDS AGE

(average) 25 years

DRIVING SYSTEM

Trellis under

SOIL

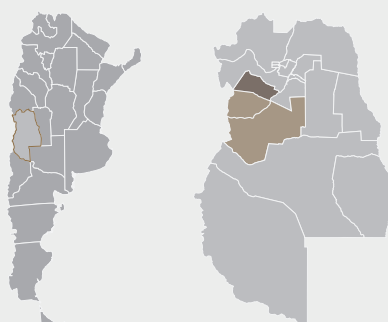
Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD

80 - 100 qq/ha

PICKING

Hand-picked and carried in bins of 400 kg



Argentina › Mendoza › Valle de Uco

ALCOHOL

13 % v/v

CORK

Screw Cap Sarati

REMAINING SUGAR

1,80 grs/l

STORAGE

2 years

PH

3,5

PACKAGING

Case 6 or 12 x 750 ml

TOTAL ACIDITY

4.95 grs/l

PRODUCTION

4.800 bottles

We care for and respect the environment and the community.

For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost.

We make efficient use of irrigation water and we have solar panels.

VINIFICATION

Classic in stainless steel tanks

FERMENTATION

21 days at 15° C

AGEING

3 months in french oak

TASTING NOTES

SIGHT

Attractive yellow with greenish tints.

AROMA

Crisp green apple, melon and subtle honey.

MOUTH

It is round and creamy with mild acidity, leading to flavors of ripe pear and a bright, pleasing finish.

FOOD PAIRINGS

Enjoy this friendly wine with seafood, poultry, or on its own.

Temperature service 8° C.