

CHAÑAR LORENZO

ESTATE



OLD VINEYARD LA CONSULTA

ORIGEN:

La Consulta - Uco Valley. 1100 masl.

SOIL PROFILE: Clay sandy loam.

WINEMAKING DETAILS:

This wine is produced in new French oak barrels (barrel fermented). Maximum extraction during the fermentation process due to the Roll Fermentor system. Post-fermentative maceration for 8 days. This wine is aged for 24 months in barrels. Natural clarification and stabilization.

BOTTLES PRODUCED: 1200.

AVIABLE VINTAGE: 2017 and 2018

ALCOHOL: 15.1% Vol.

CELLARING POTENTIAL: 20 years.

WINEMAKER: Luis Soria

Luis Soria - Winemaker



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