

# VIÑA UNICA — CHARDONNAY

FINCA AMBROSIA

Viña Unica represents our Winemaker's constant search for identity and harmonious use of oak.

*Gualtallary*, UCO VALLEY

It is a classic modern Chardonnay style, with elegant oak use, and delicate integration and balance. On the nose shows a rather shy personality, with crunch red apple and lemon notes and a subtle smoky and white pepper hint. It is creamily textured on the palate and opens up generously with many layers of apple, pear and spices. Its very bright acidity makes up for a great Chardonnay expression.

## VINTAGE HIGHLIGHTS

Higher and well-distributed rainfall thought the season were welcomed in 20/21 season after previous years of droughts, yet a hail storm hit hard on our Finca, and our production in volume was reduced significantly. An intensely hot summer was followed by temperatures cooling off slightly just before harvest, allowing the grapes to reach beneficial sugar levels, generous flavour concentration, and a beautifully textured structure. Rains were more intense than average but very well distributed throughout the seasons, providing sufficient water for the vines while keeping moderate yields and excellent health.

CURRENT VINTAGE:  
2021

ALTITUDE:  
1,250mts / 4,150ft  
above sea level

BLOCK:  
Finca Ambrosia  
12, 13

YIELD:  
8.000 kg/ha  
3.2 ton/acre

PRODUCTION:  
5.894 bottles

SOIL:  
Sandy, from wind erosion and riverbed granite stones coated with calcium carbonate.

FERMENTATION VESSEL:  
50% fermented in French oak barrels and 50% in concrete eggs

AGEING:  
9 months in oak used barrels and foudres and 50% of the wine is kept in stainless steel vats.

ALCOHOL: 13.5%

Visit our website, [FINCAAMBROSIA.COM](http://FINCAAMBROSIA.COM)

GUALTALLARY

