



LUNA LLENA—CHARDONNAY

We pick grapes under the full moon and have a hands-off winemaking approach for Luna Llena. Doing so, we embrace our innate bond with nature and celebrate our land's purest essence.

It is an intense and charming modern style of Chardonnay, with lots of pure fruit and vibrant acidity. A floral and herbal aromatic lift follows expressive and well-defined notes of lemon, lime and honeydew melon. Its creamy texture brings harmony to its pure and refreshing character.

VINTAGE HIGHLIGHTS

Harvest 2024 was a year of significant challenges and production recovery for our vineyards. Despite climate challenges such as spring frosts and powerful Zonda winds in Valle de Uco and Luján de Cuyo, we exceeded our 2023 production by 22%. Meticulous vineyard management and precise timing of harvest ensured the best expression of our grapes. White varieties stood out for their exceptional health, and the unique qualities of our reds faithfully reflect the terroir's character.

CURRENT VINTAGE:
2024

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

BLOCK:
Finca Ambrosia 14

YIELD:
10.000 Kg/ha 4
ton/acre

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

FERMENTATION
VESSEL:
Stainless steel tanks

AGEING:
6 months in stainless
steel vats and 3 months
in bottle

OI: 14.3%
PH: 3.3
TA: 6.04
RS: 2.17

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