



# 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

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