

VIÑA ÚNICA – CHARDONNAY

Viña Única was the first wine we ever produced and remains close to our hearts. We strive to reflect our exceptional terroir and our winemaker's creativity each year.

It is a classic yet modern in 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 creamy 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

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 12, 13

YIELD:
8.000 kg/ha
3.2 ton/acre

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

FERMENTATION
VESSEL:
Concrete vats

AGEING:
9 months, 50% in French
oak barrels and foudres,
and 50% in stainless
steel tanks.

OI: 14.2
PH: 3.3
TA: 6.9
RS: 2.96

Visit our website: FINCAAMBROSIA.COM

