

As the laborious work of the bee, our mission is to explore terroirs beyond Mendoza and look for distinct viticultural regions in Argentina to find the variety that best represents each province. From this we make the federal wine, our homage to the rich soils of Argentina.

AGUIJÓN *de* ABEJA

Obrera
(worker bee)

The maximum expression of wine
in this line, the crowned head
of the colony.

CHARDONNAY SEMILLÓN (2020)

Grape variety

70% CHARDONNAY - 30% SEMILLÓN

Origi

Alto Valle de Rio Negro, Argentina.

Vineyard

Traditional trellis system: 5.000 plants per hectare, vineyard planted in 1930 at 250 m.s.n.m.

Harvest

First fortnight of March 2020.

Winemaking

Cold maceration during 24 hours at 7° C. Alcoholic fermentation during 25 days at controlled temperatures between 12° and 14° C with native yeasts in the process. Aging in concrete vats, with a short pass in first use French oak barrels during 4 months. Bottling in June 2020.

ALC 13,8%. Total acidity 5,32. PH 3,65. Residual sugar 2,02.

This wine has not been clarified, stabilized or filtered to preserve the natural characteristics of its origin.

Tasting notes

Golden yellow in color, the nose in this wine offers honey, pears and green apples with a hint of linden blossom. The light but tart palate delivers malic freshness and a brief, delicate finish.

Winemakers

Héctor and Pablo Durigutti.

