

COSECHA  
2023



# Filos CHARDONNAY | VALLE DE UCO

Facing the Andes mountain range, where only silence can be heard, Filos is born a high-altitude Chardonnay that reveals its origin. Filos translates a landscape dominated by mountain peaks and slopes into an elegant wine with a clear fruit profile, marked minerality, and sharp acidity.

## WINE DESCRIPTION

Yellow color with greenish hues. Pure and delicate aromas reminiscent of pineapple, citrus, and orange blossom, combined with hints of caramel and a soft toasty note from the aging process. On the palate, it is vibrant, tense, and long, with a good balance between the acidity, the sweetness of the fruit, and the creaminess from the aging.

This Chardonnay is inspired by the pursuit of fruit, purity, and the freshness of high-altitude wines, as well as the great Chardonnays of the world. The selection of grapes, vinification, and winemaking decisions were aimed at achieving a clear fruit profile, with vibrant acidity, tension, minerality, and creaminess.

## HARVEST

Chardonnay 100%

## GRAPE ORIGIN

The grapes come from high-altitude vineyards: 70% from Gualtallary at 1,200 meters above sea level and 30% from El Peral at 1,120 meters above sea level in the Uco Valley.

## WINEMAKER

Pablo Cúneo

## AGRONOMISTS

Alberto Arizu (Sr) & Mauricio Gudiño

## VINIFICATION

Classic winemaking style, inspired by Burgundy wines. The harvest is done manually in two stages.

The first stage is an early harvest, aiming for a citrusy profile, with tension and good acidity, similar to a sparkling wine base.

Two weeks later, the second part is harvested to enhance the expression of white fruit, floral notes, and the texture of Chardonnay.

The grapes are pressed whole cluster. After a cold settling, the must is fermented in 500-liter French oak foudres and barrels.

The aging takes place in the same vessels for eight months in contact with the lees, which adds creaminess, balancing the vibrant acidity of this wine. After aging, the final blend is made, and it is prepared for bottling. Before hitting the market, it spends 12 months in the bottle.

## ANALYTICAL DATA

Alcohol: 12,6° v/v

pH: 3,10

Total Acidity: 8,30 g/l

Sugar: 1,60 g/l

## CONTACT:

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