

MARCHIORI & BARRAUD

La Esperanza Chardonnay | 2024

Aromatically layered and refined

Pale golden yellow with subtle green hues. On the nose, it's aromatically layered and refined, with seamless integration between fruit and oak.

Fresh notes of green apple, pear, and white peach are complemented by hints of vanilla, toasted bread, and delicate lees character from barrel fermentation and aging.

The palate is broad and textured, offering a creamy mouthfeel balanced by vibrant, well-defined acidity. Elegant and precise, with excellent harmony between freshness and complexity.



Claudio Laciari
Sommelier Internacional



Varietal Composition

100% Chardonnay

Selected vineyards from the regions of Luján de Cuyo and Uco Valley

This soils are poor in nutrients, they have an important presence of minerals. Its texture is rocky, with big stones and pebbles. They are covered with calcium carbonate and sand. They can be defined as a calcareous type soils. 1,450 msm (4,757 ft)

Winemaking: hand harvested in 20 kg. cases.

Harvest dates: March 19th, 2024.

Fermented in French oak barrels.

Aged: 12 months.

Analytical data:

Alcohol 14% V/V

Acidity 6,62 mg/l

pH 3,44

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MENDOZA - ARGENTINA