

# Andeval

## VINTAGE NOTES

2021 will be remembered as a year full of drama that ultimately produced beautiful wines.

In the South American late-spring month of October, our vineyard experienced a frost, followed by one of the Andes' famous Zonda windstorms. Together, these reduced yield but not quality a bit on some white varietals. Our reds, which had not yet reached budbreak, were not affected. After several years of much drier than usual summers, the Uco Valley returned to a more normal pattern. Beginning in December, a series of classic summer rainstorms came, spaced a few weeks apart and lasting into February. Though these rains can be violent, their water drains well through the rocky, alluvial ground. In turn, our vines received nice, regular relief from the hottest days of the growing season. In January, one storm dropped hail on our Los Chacayes vineyards, but damage was minimal.

## TASTING NOTES

The cooler 2021 Andeval vintage reveals even more of the beautiful acidity and fruit from our Marsanne and Roussanne grapes layered over a Chardonnay foundation that provides structure and ageworthiness. The wine pours into the glass as a brilliant, pale straw hue. Its approachable fruit aromas include apple, lime, pineapple and white flowers. Take a sip, and the elegant side emerges with butter, toast, earth and oak. The long finish recalls those fresh red and white fruit aromas.

## WINEMAKERS

Mariana Onofri,  
Pablo Martorell

## ALCOHOL

13.7 percent ABV

## PAIRING

Grilled swordfish; steamed lobster with drawn butter; double-cut pork chops; summer salads.

## LIMITED RELEASE

800 bottles

## GRAPES

Marsanne 32 percent, Roussanne 32 percent, Chardonnay 19 percent, Sauvignon Blanc 16 percent. Co-fermented in stainless steel with 19 percent fermented in third-use French oak barrels.

## CELLARING

Enjoy now or cellar through 2027.

## GROWING REGION

Los Chacayes, Tunuyán, Uco Valley, Mendoza, Argentina

## TECHNICAL INFO

5.6 percent total acidity  
1.8 g/l residual sugar  
3.6 pH

