

Andeval

VINTAGE NOTES

2022 produced another in a string of fine vintages. The growing cycle began with a dry spring. Then, summer arrived with cooler than average weather in January and some heavy rains from mid-January through mid-February. These rains slightly affected early-harvest grapes, reducing overall yields especially for white varieties. March through mid-April saw sunny and dry weather. As a result, our grapes reached good levels of sugar and polyphenolic development. We accelerated harvest activities due to an April early frost.

In the end, 2022 produced a high quality vintage, with great balance, concentration and ageworthiness. White wine yields were reduced slightly compared to average years but have great acidity and fruit expression.

TASTING NOTES

Andeval Elevado Chardonnay Blend pours into the glass as a brilliant gold straw color. Initial aromas include soft pear, golden apple and toast. On the palate, the pear is joined by oak, butter and subtle tropical flavors. The wine has outstanding acidity, tannin and structure, which promise superior ageability. Elevado is our signature northern Rhône-style white blend at its most elegant and refined.



WINEMAKERS

Mariana Onofri,
Pablo Martorell

ALCOHOL

14.1 percent ABV

PAIRING

Seafood steaks and shellfish;
homemade pasta with tomato-basil
cream sauce; pork tenderloin topped
with fruit compote; chicken
Provençal; crostini with bacon,
figs and goat cheese.

LIMITED RELEASE

300 bottles

GRAPES

Chardonnay 65 percent, Marsanne
14 percent, Roussanne 14 percent,
Sauvignon Blanc 7 percent.

CELLARING

Enjoy through 2030

GROWING REGION

Los Chacayes, Tunuyán, Uco Valley,
Mendoza, Argentina

TECHNICAL INFO

7.13 percent total acidity
1.8 g/l residual sugar
3.7 pH