

Andeval

Elevated White Field Blend 2020

What happens when the drama of the Andes collides with the rocky soil and powerful temperature swings of the legendary Uco Valley? Or when fresh, fruit-forward Marsanne and Roussanne merge with an elegant Chardonnay? What memories are made when every encounter becomes an elevated occasion?

Vintage Notes: Andeval's 2020 vintage is remarkable—both for its exceptional growing conditions and for overcoming the challenges of a pandemic harvest. Every bottle will remind us of the beauty and elegance hidden inside of a year like no other.

At first bud break in September, the vineyard experienced low temperatures and frost, reducing yields a bit. The grapes that emerged enjoyed an ideal and extremely dry growing season. First rains arrived in mid-October, breaking six months without rain in the high desert Andes foothills. November continued the pattern with large and favorable temperature swings from overnight lows to daytime highs.

In Argentina's summer month of January, a heat wave spiked temperatures above 100 degrees Fahrenheit. This moved harvest at least a week earlier than usual, ensuring perfectly healthy fruit at the time of

picking. More rain in February also maximized plant health by water-stressing the grapes.

We were lucky to have a harvest at all, given the emergence of COVID-19. However, the Argentine government declared wine an essential food product, which allowed us to bring in this outstanding vintage with strict precautions for the health of all those involved. Our grapes were harvested between April 10-16, 2020.

The 2020 Andeval vintage reveals all of the drama of the year that created it. This year's wine is complex and elegant with beautiful acidity and fruit. Andeval pours into the glass as a brilliant, pale straw hue. Its trademark approachable fruit aromas include pear, apple 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: Pablo Martorell and Mariana Onofri

Varietal: Chardonnay, 30 percent; Marsanne, 30 percent; Roussanne, 30 percent; Sauvignon Blanc, 10 percent. Co-fermented in stainless steel with 30 percent aged in third-use French oak barrels.

Vintage: 2020

Alcohol: 14.2 percent

Total Acidity: 6 g/l

pH: 3.7

Residual Sugar: 1.8 g/l

Growing Region: Los Chacayes, Tunuyán, Uco Valley, Mendoza, Argentina

Limited Release: 985 bottles

Pairing Suggestions: Roasted swordfish, steamed lobster with drawn butter, double-cut pork chops.

Cellaring: Enjoy now or cellar through 2026 to benefit from the chardonnay's aging potential.

G&J Opperman Vineyards

Los Chacayes, Tunuyán, Uco Valley
Mendoza, Argentina

www.andevalwine.com