



Cadus Tunuyán Chardonnay, Valle de Uco 2023

AVE210 CADUS MENDOZA, ARGENTINA

14.5% | 6 x 75cl | Cork

Chardonnay 100%

Vegetarian, Vegan

*Tiny production but big on style. So mineral
and delicious. There's nothing 'new world'
about this wine.*

Boutinot
WINES

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PRODUCTION

Grapes are grown at an altitude of 1150 m.a.s.l in alluvial soils with traces of sedimentary rock and limestone. Santiago Mayorga has access to some of the best vineyard sites in Mendoza. He employs an oxidative winemaking process here with aging and fermentation in different sized and different fills. 50% of the wine is aged in French oak barrels for 12 months for 50% of the wine.

TASTING NOTE

From high altitude Tunuyan vineyards, this wine has aromas of citrus and stony minerality. On the palate, this wine's minerality really shines through where a defined steely character marries nicely with lemon and green apple fruit. A clean, textural finish, this wine is super bright with a finish of pebbles and salted butter.

FOOD MATCH

Trout, river fish, sole, lobster, seafood, cheese fondue, chicken in citrus sauces, rabbit and salmon stuffed pasta

NOTES