



ALTO LIMAY

Chardonnay

Patagonia, a name not immediately conjured when contemplating viticulture's heartlands, impresses with its annual yield of fine wines. Perched at South America's southern extremity, straddling both Argentine and Chilean stretches of the Andean heights, Patagonia's allure lies in its centuries-old mosaic of settlers. In the midst of this wild, windswept region, Alto Limay emerges. A collaboration between Familia Schroeder and Paul Hobbs, Alto Limay focuses on Pinot Noir and Chardonnay. This area, known for its challenging winegrowing conditions, features short, sunny summers and low-vigor soils perfect for Burgundian varieties. The persistent winds necessitate poplar windbreaks around each vineyard block, resulting in thick-skinned berries with deep color and rich aromas.

The vineyards of Alto Limay are characterized by their sandy, silty soils interspersed with pebbles and rocks, underlined by limestone bedrock. The area's well-drained soils and constant winds lead to high evaporation rates, naturally keeping yields low. The Limay River, which carries snowmelt from the Andes, provides the necessary water for cultivation in this otherwise desertic region.

Their journey involves not only crafting exceptional wines but also unearthing the relics of the past. During the winery's construction, fossilized bones of a large herbivorous dinosaur were discovered. This remarkable find led to the creation of a specially designed cellar to house the original bones, which you can see in the floor of the cellar. The dinosaur, later identified as a new species, was named Panamericansaurus Schroederi in honor of the Schroeder family's contribution to the excavation.

Alto Limay's Chardonnay from Patagonia's San Patricio del Chañar is a vibrant expression of 100% Chardonnay, cultivated in a mix of sand, silt, and limestone bedrock at elevations between 300 and 500 meters, showcases a bright, crystalline character. The wine benefits from a meticulous vinification process, including hand-picking and a gentle 4-hour pneumatic maceration, followed by fermentation with selected yeasts in stainless steel tanks. A portion of the wine undergoes malolactic fermentation, adding a creamy complexity, while the remaining is aged on fine lees for 4 months, contributing depth and texture. Expect a well-balanced palate with lively acidity, hints of citrus, and subtle notes of minerality and green apple, culminating in a refreshing finish.

LOCATION

Argentina, Patagonia

SOIL

Sand, silt, limestone bedrock

ELEVATION

300-500 meters

FARMING

Sustainable

VARIETIES

Chardonnay

AGE OF VINES

15 years-old

FERMENTATION

Hand picked, selected yeasts in stainless steel tanks, 4 hours pneumatic maceration, 40% in malolactic fermentation

AGING

4 months in stainless steel tanks with fine lees

ACCOLADES

90 – 2023, *James Suckling*

91 – 2023, *Vinous Media*

90 – 2022, *Vinous Media*

90 – 2021, *Vinous Media*

