

GRAFT
WINE COMPANY

ROCAMADRE BLANCO / ROCAMADRE / 2021 /
MENDOZA / ARGENTINA

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PRODUCER

Rocamadre is winemaker Juanfa Suárez's exploration of the unique characteristics of Paraje Altamira and in doing so aims to challenge preconceptions of Argentine wine. This small, avant-garde appellation - described by Tim Atkin MW as the Uco Valley's "equivalent of a Grand Cru" - is noted for its varied terroir as well as its collection of small estates, which are in the hands of families who have been farming here for generations.

VITICULTURE + VINIFICATION

25-year-old Chardonnay vines planted on stony soils rich with calcium carbonate, 1,100 metres above sea level in the renowned sub-region of Paraje Altamira. Fermented naturally and aged for 12 months in old oak barrels. Bottled unfiltered. Skin contact fermentation for 7 to 10 days with wild yeast no malo half of the wine is aged in old barrels, the other half on concrete.

TASTING NOTE

Chardonnay from 25-year-old vines at 1,100 metres above sea level in Paraje Altamira. Textural mouthfeel and intense citrus flavours.

FACTS + STATS

WINEMAKER	JUANFA SUAREZ
VARIETIES	100% CHARDONNAY
APPELLATION	MENDOZA
CLOSURE	AGGLOMERATED CORK
ALCOHOL	12%
TOTAL ACIDITY	6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	90 MG/L
CASE SIZE	6

ROCAMADRE

