

Rebel Chardonnay

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
SECRCH	Secreto Patagónico	Argentina	Patagonia
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Chardonnay	13%	No	Cork



Background & Sustainability

Seeing the growing potential of Patagonian soil and climate, the first vines were planted in 2003 by husband and wife team Carlos and Cristina Groppo Parisi. Today, the family run winery is led by the second generation - Tomás and his sister Sofia and they are driven to promote and bring Patagonian wines to the table. The family estate stretches 61 hectares with a 300,000 litre cellar. The vineyards itself experience low annual rainfall and frequent and intense winds; forcing the grapes to develop thick skins and establish deep set roots, characterising its wines robust structure.

Tomás and his team do not use any synthetic pesticides, fertilisers or additives within the vineyard or winery. They compost all degradable material like discarded pomace, prunings and leaves to add back into the land. They aim to be certified organic for the 2025 harvest.

Winemaking

Soils in San Patricio de Chañar are sandy and gravelly and all vines are fed water from the Andes mountain snowmelt

A gentle process of whole bunch pressing and maceration occurs after manual harvesting. Juice is fermented under controlled low temperatures using indigenous yeasts, but avoids malolactic fermentation to preserve the pure fruit characteristics of the grape and spends 30 days on the lees with weekly bâtonnage.

Tasting & Pairing

A fresh and zesty style of unoaked Chardonnay. Citrus, apple and stone fruit on the nose with a lovely minerality on the palate. Great balance and finish; a lovely clean and fresh example.

Classic with fish and seafood dishes, would also be great with a spring risotto (pea and asparagus).

Extra Information

Vegetarian, vegan

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