



FÓSIL 2024

*IG San Pablo, Tunuyán, Valle de Uco, Mendoza.
1400 m | 4593 ft.*



PARAJE WINES

Fósil is a white mountain wine. It comes from our vineyard in Estancia San Pablo within the IG San Pablo, at 1400 meters of elevation, and just 600 meters away from the beginning of the Andes Range.

The immensity of the mountain range and its proximity make everything in this place extreme:

its climate, its landscape, its identity.

Fósil is a wine of place. Born from the unrepeatable combination of cold climate, calcareous soils, and Andean breezes from one of the highest areas of the Uco Valley.

Sebastián Zuccardi



FÓSIL 2024

ORIGIN

IG San Pablo, Tunuyán, Valle de Uco, Mendoza.

1400 m | 4593 ft.

THE PLACE

Located at an altitude of 1400 meters and just 600 meters away from the mountain range, San Pablo is characterized by a cold and extreme climate. Its landscape is abundant in trees and streams, creating a true oasis at the foothills. Its alluvial soils originated from the Las Tunas River and have a layer of medium-sized stones covered with calcium carbonate starting at 80 cm deep.

HARVEST

The 2024 harvest demonstrates high quality and health throughout the Uco Valley. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance.

The white wines display fresh aromatic profiles, with notes of herbs, flowers, and white fruit. On the palate, there's excellent tension and structure. Great purity and transparency, with vibrant acidity and an enormous complexity of aromas.

VINIFICATION

Selection of clusters. Filling of the concrete vessels by gravity. Fermentation with native yeasts in concrete vessels.

Aging in concrete vessels. Without malolactic fermentation.

COMPOSITION

VARIETY: 100% Chardonnay

ALCOHOL: 13% vol.

TOTAL ACIDITY: 6,5 g/l

PH: 3,26

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker