

## Puramun Reserva Chardonnay Mendoza Argentina 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Vincent Morrow



### Final Deductions

**VINTAGE** 2020

**GRAPE** Chardonnay

**GEOGRAPHY** Not Europe

**COUNTRY** Argentina

**LARGER REGION** Cuyo

**SMALLER REGION** Mendoza

**SUB REGION** Uco Valley

### Rationale

Chardonnay can be excellent at absorbing– and reflecting– the terroir of where it's grown. Originating from France's Burgundy and Champagne regions, this grape is found throughout South America and, as elsewhere in the world, can produce a range of still and sparkling styles that range from the pedestrian to the sublime. Finding the right terroir while judiciously managing the use of oak (used for fermentation and aging) is key for this "queen" of white wines. Few grapes have witnessed as much improvement in South America as Chardonnay, as new, cooler-climate areas have been discovered and planted. Argentina is very fond of Chardonnay because it has adapted extremely well to the climate and the best examples provide a very different style of the wine than the buttered popcorn versions prevalent in many new world spots.

Mendoza's winemaking history nearly dates back to the colonial history of Argentina itself. Her first vines were planted by Jesuit priests of the Catholic Church in the mid-16th century, borrowing agricultural techniques from native Incas and Huarpes tribes, who had occupied the land before them. Malbec was introduced around this time by French agronomist, Miguel Aimé Pouget. Today there are some 12,300 acres of Chardonnay of which 50% are situated higher than 3200 feet above sea level; many located in the Uco Valley top 4900 feet and thrive in soils that are rocky and/or with abundant limestone deposits. It is these terroirs that blaze the trail for emerging and exciting Chardonnay profiles in Argentina.

Puramun means "harvest" and "search" in Mendoza's indigenous Mapuche language. The Puramun winery's owner and winemaker Jose "Pepe" Galante is universally considered the most important winemaker in Argentinean history. He was chief winemaker at Catena Zapata from 1976 until 2010, where he demonstrated to the world that Argentina could make world-class wines. Founded in 2010, Puramun is Pepe's first-ever personal project owned by his family. His take on Chardonnay shows restraint and expresses its Paraje Altamira terroir, replete with the minerality that is a hallmark of these high altitude interpretations of the Chardonnay grape.

## Sight

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**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Yellow

**HIGHLIGHTS** Green

**BUBBLES** No

## Structure

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**RESIDUAL SUGAR** Dry

**ACID** High

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** High

## Aroma & Taste

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**CITRUS FRUIT** Lemon • Meyer Lemon • Yuzu *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Apple (Yellow) • Pear (Asian) • Quince *Condition: Fresh*

**STONE FRUIT** Nectarine (White) • Peach (White) *Condition: Fresh*

**TROPICAL FRUIT** Melon (Green) • Starfruit • Pineapple *Condition: Fresh, Ripe*

**FLORAL** Apple Blossom • Lemon / Lime Blossom *Condition: Fresh, Dried*

**GREEN VEGETABLE** Olive (Green) • Caper

**OTHER VEGETABLE** Fennel / Anise • Ginger / Root

**HERBAL** Chamomile • Laurel / Bay Leaf • Verbena

**OTHER SPICES** Sesame / Candy • Chinese Five Spice

**ORGANIC EARTH** Turned Dirt / Clay

**INORGANIC EARTH** Chalk / Limestone • Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Almond / Marzipan • Macadamia • Pinenut • Cashew • Peanut / Shell

**CHEMICAL COMPOUNDS** Sulfur / Matchstick

**PERCEIVED WINEMAKING CHOICES** Lees Contact