

La Posta

LA LIBERTAD

CHENIN



## TECHNICAL SHEET

**Vintage** 2023

**Varietal Composition** 100% Chenin Blanc

**Vineyard Location** Rivadavia, Eastern Mendoza, Argentina.

**Avg. Vineyard Elevation** 670 m.a.s.l.

**Vinification** Direct pressing, followed by settling at temperatures between 8-10°C. Fermentation occurs at 14-15°C in stainless steel tanks.

**Aging** 3 months in stainless steel tanks on fine lees.

**Alcohol** 12.00%

**pH** 3,26      **T.A.** 5,94

**Total case production** 12.000 bottles

## TASTING NOTES

This Chenin Blanc is characterized by a pale-yellow color with green highlights and vibrant aromatic profile that includes notes of green apple, pear, and floral notes. On the palate, it is light and refreshing, with crisp acidity and a clean finish that emphasizes citrus notes and a subtle minerality.

## PAIRING

It makes an excellent companion for seafood, ceviche, fresh salads with fruit, and vegetarian dishes featuring roasted vegetables.



Laura Catena  
PROPRIETOR

Created by Laura Catena, 4th generation vintner.