

# EL ESTECO DON DAVID RESERVE CHARDONNAY 2020/\$17.99



## DESCRIPTION

The Bodega was founded by french brothers David and Salvador when they planted the first vines in 1892. The brothers were attracted to the beautiful landscape, benign climate, and the unique terroir of the Cafayate valley, ironically located 1700 meters above sea level. They named their beloved vineyard after one of their favorite mysterious tales of the lost city of El Esteco. Rumor had it that this was once the richest city in all of Argentina; its walls coated in silver, and it's people dressed in fine gold clothing. However it's treasures were lost and forgotten after being completely buried by the category 9 earthquake of Salta in 1692. In 1970, the company bought the El Esteco estate, and after continued attempts to unearth the buried riches they uncovered that the wealth behind the lost city lied not in it's walls but rather in it's precious soil. The unique stresses in the lands soils, fertilized in such a special way by the unique terroir of the region were and would always be the fortune of the land. In honor to the legend, the companies best grapes are now grown on this estate to be used in Michel Torino's excellent special edition wines.

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The Don David range are the flagship wines of the Bodega El Esteco estate named in homage to the winery founder David Michel.

Each selection in the Don David range is sourced from entirely estate owned vineyards throughout the Cafayate Valley. Vineyards sit at elevations well above 3,000 feet with many sitting above 6,000 feet. The power of the sun at these elevations combined with very little moisture or pests leads to wines of unique purity and concentration.

Concentration and varietal expression are the goals of both the red and white wines in this range. The white wines undergo primary fermentation in temperature controlled stainless steel vats and just a touch of oak to soften the crisp acidity.

The 2020 Chardonnay Don David from the Calchaquí Valley is 30% fermented and aged for six months in French oak.

## Tasting Notes

### Nose:

Greenish yellow in the glass. Intense aromas of apple, pineapple, tropical fruits and honey.

### Palate:

On the palate, the wine is lush with pear, apple and toasted bread flavors. The wine shows balanced acidity and a clean finish with nutty hints.

### Pairing:

Don David Chardonnay pairs well with roasted chicken with vegetables, and pasta with cream sauce.

Winery Website: [Malbec Don David Reserve 2019 | Frederick Wildman](#)

## Cafayate Valley I.G., Argentina

