



SILEX

2025

Cuvées spéciales is a series of very special batches, made using special winemaking techniques, such as skin contact, barrel fermentation, use of indigenous lees as a natural input, and more.

Appellation: This Chardonnay vineyard is located at 1100 masl, in Paraje Altamira GI, on highly calcareous alluvial soils.

Harvest and winemaking: Hand-harvested with careful selection the third week of February. Skin contact maceration in second-use barrels until 2/3 of the fermentation process. Then, wine is pressed and fermentation finishes in oak barrels, of which 30% are new ones. Skin contact maceration adds structure and tannic freshness. This wine is aged for 9 months on fine lees with regular bâtonnage, enhancing texture and complexity. Bottled unfiltered.

Vineyard age: 25 years old

Yield: 7 tons per hectare

First vintage: 2021

RATINGS

James Suckling: 94 pts

Vinous: 94 pts