



CHARDONNAY 2020

VINEYARD LOCATION:

Tupungato, Uco Valley, Mendoza

AGE: 20 years

ALTITUDE ASL: 1200 m.

TRAINING SYSTEM: VSP, drip irrigation.

YIELD: 65 - 70 ql-ha.

SOIL: Alluvial, shallow, limestone sandy loam.

HARVEST: Hand-picked, by mid-end February.

VINIFICATION: Cluster selection. Pressing. Sediment removal. Fermentation at low temperature (14°C) in stainless steel vats.

GRAPE VARIETY: Chardonnay

TASTING NOTES

Yellow colored with greenish hues in appearance. It uncovers white and tropical fruit aromas like pineapple, pear and peach. Citric flavors that bring freshness appear in mouth without overshadowing the elegance and volume of Chardonnay.

HERENCIA
TRABAJO