



CHARDONNAY TERRUÑO

VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.
YEAR OF PLANTING: 2009.
TRAINING SYSTEM: Vertical Trellis.
SOIL: Clay with pebbles.

ALTITUDE: 1,000 meters
above sea level.
YIELD: 8,000 kg/ha.
HARVEST: Manual.

WINEMAKING

COMPOSITION: 100% Chardonnay.
VINIFICATION: Manual cluster selection. Whole cluster pressing. Must cooling and subsequent settling. Yeast inoculation and fermentation at a temperature below 18°C. Precautions are taken to prevent malolactic fermentation. A minimum of 6 months of aging in stainless steel tanks. Clarified, filtered, and bottled.
PRODUCTION: 4,000 bottles per year.
WINEMAKER: Juan Ubaldini.

TASTING NOTES

Golden color with greenish reflections. It presents a very complex nose, ranging from lime to mineral notes, with hints of tropical fruits. A well-structured, fresh, and complex wine.

SERVING TEMPERATURE: Between 10°C and 11°C.