

VINEYARD'S EXPRESSIONS CHARDONNAY



Winemaker: Fernando Piottante

Grape variety: 100% Chardonnay

Region of Origin: Tupungato, Mendoza.

Vineyard details: alluvial soil and drip irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: vertical shoot position trellising.

Harvest details: harvested the first week of March. Hand picked in small cases. Yield: 16,000 kg/Ha.

Vinification: grapes were destemmed and crushed. Static free run previous the fermentation. Other techniques used: carbonic snow. 20 days of fermentation in stainless steel tanks at 15°C.

Pre-bottling operations: Filtration with membranes.

Colour: attractive yellow with olive green tonalities

Aromas: delicate blend of pineapple, banana with citric notes. Touches of asparagus.

Palate: young and fruity with fresh and and persistent finish

Alcohol content: 13 % Vol. (20° C)

Total acidity: 6,55 g/l tartaric acid

Residual Sugar: 4 g/l

Serving Temperature 12-14°C / Cellar up to 2 years.

Enjoy it with *Fresh vegetables sauté, chicken and mustard dressing.*

