

PIUQUENES – CHARDONNAY

ORIGIN: La Consulta, San Carlos, Mendoza, (Argentina)

VARIETIES: 100% Chardonnay

ANALYSIS:

<i>Alcohol:</i>	13.50 %
<i>pH:</i>	3.45
Total Acidity:	5.20 g/l

VINEYARD:

This Chardonnay comes from our own vineyard surrounding the winery.

Altitude: 1050m or 3214 ft. Age of vines: 15 years

MARKETS:

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithuania; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of February, keeping a correct ripen in sugar levels and flavors.

Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. We use N2 and CO2 in the entire process to avoid flavors oxidation. The Alcoholic fermentation takes 15 days. We carefully keep the temperature controlled, to enhance fruits flavors we have to carry out the fermentation between 10 °C and 15 °C. We avoid to carry out a complete malolactic fermentation of this chardonnay to enhance its characteristics of flowers and fruits. We try to keep the fruit from the vine to the bottle.

TASTING NOTES:

This is an un-oaked Chardonnay with lovely bright fruit and flavors uncluttered by the oak and refreshing. The fruit flavors of apple, pear and apricot are distinct and appealing, and the finish is smooth.

FOOD PAIRING: ideal to serve alone or with light fish, cheese, salads, pasta and desserts.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE