



•**Vintage: 2009**

•**Grape Variety:** 100% Chardonnay

•**Vineyard Region:** Tupungato, Mendoza

•**Vineyard Details:** Alluvial soil with drip irrigation.

•**Climate:** Dry and continental with great sun exposure, allowing for ideal maturation of berries.

•**Harvest Details:** Hand-picked starting the first week of March.

•**Vinification:** Destemming and crushing of grapes. 100% cold skin contact before fermentation. Other techniques used: carbonic snow. Fermentation for 20 days in stainless steel tanks at 15°C.

Tasting Notes

•**Colour:** Yellow with olive green tonalities

•**Aroma:** Delicious mixture of pineapple and banana with citrus notes. Hints of asparagus.

•**Palate:** Young and fruity with fresh and persistent finish

Analysis

•**Alcohol Content:** 14% Vol. (20°C)

•**Total Acidity:** 6,5 g/l tartaric acid

•**Residual Sugar:** 4 g/l

•**Drink between 12-14°C / Cellar up to 2 years**

Enjoy with crab, lobster or shellfish