



Varietal Composition: 100% Chardonnay.

Grapes: Gualtallary (Tupungato, Uco Valley, 1.100 m.a.s.l. – poor soils).

Harvest: By hand in plastic boxes of 17 kg.

Vineyards: More than 30 years old with yield of less than 8 Tn per Ha.

Alcoholic Fermentation: With native yeast in stainless steel tanks at max temperature of 22° C.

Malolactic Fermentation: 50% of the wine.

Ageing: In French oak barrels for 6 months (35%).

Analytic Data:

Alcohol: 13.5%.

Ph: 3.30.

Total Acidity: 6.35 g/l.

Tasting Notes:

Color: Bright Gold.

Nose: Notes of pineapple, green apples, and white flowers combined with vanilla and toasted flavors.

Taste: Citric flavours and floral notes combined with vanilla, butter and cinnamon.