

VIÑALBA Chardonnay

Mendoza is renowned amongst wine lovers because its high altitude and long summers mean that the wines have wonderfully pure tasting fruit, and the Viñalba Chardonnay is a great example of this. The wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle. This Chardonnay is fruity on the nose with citrus aromas of grapefruit and green apples.

VINEYARDS & VITICULTURE

The soils in our vineyards are clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 20 years old on average with yields of 45hl/ha. Our Viñalba Chardonnay vines come from high-quality massale-selected vineyards. Our vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested mid February by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Skin maceration takes place for 8 hours followed by fermentation in stainless-steel tanks at controlled temperature of 14-16 °C.



PRODUCT DETAILS

REGION:	Mendoza
BLEND:	100% Chardonnay
OAK:	unoaked
ALCOHOL:	13% vol
RESIDUAL SUGAR:	2.3g/l
CLOSURE:	Cork (Diam)