

VIÑALBA Chardonnay (Reserve)

Mendoza has become one of the most dynamic wine producing regions in the world with an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and this Viñalba Chardonnay Reserve is an exceptional example of this. This Chardonnay has great intensity, aromas of tropical and citrus fruits, complex in the mouth with a long and fresh finish.

VINEYARDS & VITICULTURE

The soils in our vineyards are ideal for grape growing with clay loam and have very good permeability. The high altitude Chardonnay vines are grown in the foothills of mountain ranges, around 1,500m above sea level. The vines are 20 years old on average with low yields. Our Viñalba Chardonnay Reserve vines come from high-quality mass-selected vineyards. Our vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested in the second half of 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 temperature controlled tanks at 14-16°C.



PRODUCT DETAILS

REGION:	Mendoza, Valle de Uco
BLEND:	100% Chardonnay
OAK:	None
ALCOHOL:	14.5% vol
RESIDUAL SUGAR:	2.1g/l
CLOSURE:	Cork (Diam)