



<b>CATEGORY</b>	Whites
<b>TECHNICAL DESCRIPTION</b>	Siete Fincas Chardonnay
<b>VARIETY</b>	100% Chardonnay
<b>HARVEST</b>	<u>2018</u>
<b>VINEYARDS</b>	Gualtayari, Valle de Uco (980 mtrs); Mendoza
<b>WEATHER</b>	Dry, Cool and very sunny (19°C de AT)
<b>SOIL</b>	Sandy loam, Rocky with moderate drainage
<b>VINEYARDS AGE</b>	17 years
<b>DRIVING SYSTEM</b>	Trellis under
<b>YIELD</b>	90-110 qq/ha
<b>PICKING</b>	Hand Picked and carried in bins of 400 kg
<b>VINIFICATION</b>	Classic in stainless steel tanks
<b>FERMENTATION</b>	21 days at 15° C
<b>AGEING</b>	10% of the wine during 4 months in French oak
<b>BOTTLE AGEING</b>	2 months
<b>WINEMAKER</b>	Sergio Montiel
<b>ALCOHOL</b>	13,8 % v/v
<b>REMAINING SUGAR</b>	1,32 grs/l
<b>TOTAL ACIDITY</b>	6,72 grs/l
<b>PH</b>	3,3
<b>STORAGE</b>	2 years
<b>PACKAGING</b>	Case 6x750 ml / Case 12x750 ml
<b>PRODUCTION</b>	8.500 bottles
<b>TASTING NOTES</b>	<p><b>SIGHT</b> Greenish yellow medium intensity. Brilliant</p> <p><b>AROMA</b> Notes of melon, pear and grapefruit.</p> <p><b>MOUTH</b> Fresh, young and fruity with a touch of oak.</p>
<b>FOOD PAIRINGS</b>	Grill trout with fine herbs. Soft cheeses and prosciutto.
<b>TEMPERATURE SERVICE</b>	8°C