



UVAS Chardonnay 2018

- a. Varietal Composition:** 100% Chardonnay
- b. Vineyard:** Uco Valley, Mendoza
- c. Alcohol Content:** 13.5%
- d. Vinification and Vineyard details:**

Region of Origin: Uco Valley, Mendoza.

Vineyard details: Alluvial soil and drip irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: Vertical shoot position trellising.

Harvest details: Harvested last week of February. Hand picked in small cases.

Yield: 9,000 kg/Ha.

Vinification: Grapes were destemmed and crushed. 100% cold skin contact before fermentation. 30 days of fermentation in stainless steel tanks at 16°C.

Pre-bottling operations: Filtration with membranes.

Colour: Brilliant yellow with olive tones.

Aromas: Delicate combination of pineapple, banana and citric notes.

Palate: Fresh and bold with a pleasant and persistent finish

Alcohol content: 13.5% Vol (20° C)

Total acidity: 4.7 g/l tartaric acid

Residual Sugar: 1.85 g/l

Serving Temperature: 12-14°C / Cellar up to 2 years

Enjoy it with scrambled eggs with smoked salmon

