

wines $\cdot \log e \cdot vineyards$

GRAND CHARDONNAY 2020

VINEYARDS

- Varietal Altitude Terroir Trellising System Density Yield Irrigation Soil Soil Study Pruning Vineyard management Production Harvest
- 100% Chardonnay 1,200 metres above sea level Chacayes, High Uco Valley Vertical trellis / VSP 3,500 plants per acre 3.500 Kg / acre Drip irrigation Alluvial, sandy loam, rocky bottom Pedro Parra Doble guyot Shoot thinning in spring 1 Kg per plant By hand, using small plastic boxes (15 Kg) during the last week of March Ezequiel Manoni

Winemaker/Agronomist Ezequiel Manoni

WINERY

Reception & Storing	Directly over the sorting table using gravity flow system, no pumps
Pressing	Soft pressing and cold flare
Fermentation	In first and second use French oak barrels
Yeasts	Selected
Alcoholic Fermentation	25 days at 10°C (50°F)
Aging	100% in French oak barrels on lees, for a
	period of 12 months
Maduración	Natural cold stabilization
Bottle Production	6000 botellas
Potential Aging	Up to 5 years from now
Resident Winemaker	Ezequiel Manoni
Consultant Winemaker	Karim Mussi Saffie

ANALYTICAL INFORMATION

Alcohol Total Acidity pH Residual Sugar 14.8% Vol 6,1 g/l tartaric acid 3.35 1,88 g/l.



