



CHARDONNAY 2015

TASTING NOTE

Our Ultra Chardonnay 2015 displays a beautiful gold color with a greenish rim. The nose unveils aromas of pineapple, white peach, and banana, delicately intertwined with mineral notes and subtle exquisite aromas from French oak aging. With a rich mouthfeel, the palate is complex, fresh, and supple with a balanced refreshing natural acidity that leads into a long pleasant finish with fresh fruit.

SERVING

Our Chardonnay Ultra is a delicate wine of great finesse. We recommend serving at 53°-59°F (12°-15°C) paired with grilled salmon with a butter-based sauce, seafood pasta, or a fresh summer Caesar salad. Store in a cool (< 15°C) and dry place, protected from direct light exposure.

TECHNICAL INFORMATION - VINEYARDS

The vineyards that produced our Chardonnay Ultra are located in Gualtallary, an area characterized by cold Southern winds and low temperatures—the lowest in the valley—that create marked day/night temperature variations. Gualtallary's marine alluvial soils are highly calcareous.

HARVEST REPORT

2014-2015 harvest: Spring and early summer were marked by below-average temperatures. Therefore, white grape varieties ripened slowly yielding wines with rich aromas. Grapes were very healthy.

WINEMAKING

The fruit for our Chardonnay Ultra was hand-picked into 10kg-trays in late February. The process was aimed at preserving the berries, which were selected manually in the winery—before crushing—to ensure removal of any foreign particles capable of affecting final product quality. Before fermentation, only 20% of grapes were macerated for six hours at 46°F (8°C). 65% of must was fermented in small tanks under optimum conditions to preserve vineyard character and qualities, while the rest was fermented in new French oak barrels and aged for 12 months. Fermentation at 10°C-13°C took between 20 and 30 days.

APPELLATION OF ORIGIN: Gualtallary-Tupungato-Mendoza

VARIETY: 100% Chardonnay

CLONE SELECTION: massal selection

YIELD: 6 to 8 ton/ha

PRE-FERMENTATIVE MACERATION: only 20% for 6 hours at 8°C

ALCOHOLIC-FERMENTATION: approximately 25 days at 12°C

BASIC ANALYSIS

ALCOHOL: 14.5°

TOTAL ACIDITY (H₂SO₄): 4.8 g/l

RESIDUAL SUGAR: 4.5 g/l

PH LEVEL: 3.4

FREE SO₂: 28ppm

