



AUREO

Chardonnay | 2019

Uco valley, Mendoza

Single Vineyard & Estate Bottled

TASTING NOTES

Eyes: Greenish yellow wine with golden reflections.

Nose: Expresses typical fruit aromas of the variety: pear and green apple combined with very attractive mineral notes.

Mouth: It shows all its fruity profile with freshness and liveliness, while having volume and roundness. Its acidity adds freshness, which is expressed in a long, deep and tasty finish.

VINEYARD

Altitude: 1174 mts over sea level

Trellising system: vertical trellis: 2mts

Production: 1,2 kg/plant

Density: 5000 plants/has

Irrigation: Drip system (water from defrost from the andes)

Age of vineyard: 15 years

Average temperature: Great thermal amplitude between 82/95 50/41F

Soil: Alluvial, sandy loam, rocky bottom.

Pruning: double guyot

Description of vineyard: High density of plantation, microterroirs.

Harvest: By hand, first week of March.

VINIFICATION

Yeasts: Selected

Alcoholic fermentation: 20 days at 10°C (50°F).

Malolactic fermentation: Natural by the end of may.

Maceration: 5 pump overs per day & 3/4 delestages total.

Maturation: Natural cold stabilization unfiltered

ANALYTICAL INFORMATION

Alcohol: 13,5

Total acidity: 6.37 g/l tartaric acid

Residual sugar: 1.80g/l

Can be stored for: 7/10 years | Units per box: 12 | Boxes per pallet 1x1,20: 70/80

