

**SIETE FINCAS**  
CHARDONNAY 2019



VARIETY White 100% Chardonnay 🍷 HARVEST 2019

**VINEYARDS** Valle de Uco, Tupungato, Mendoza, Argentina.

**ELEVATION** 1100 meters above sea level

**REGIONAL CLIMATE** It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

**VINTAGE REPORT** In general, the climatic conditions of this harvest were optimal. The shortage of rains and the absence of hail storms gave us fresh and dry days. Getting fruit of excellent quality and balanced yields with good concentration.

**HARVEST DATE** 02/15/2019 - 02/18/2019

**VINEYARDS AGE** (average) 19 years

**DRIVING SYSTEM** Trellis under

**SOIL** Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

**YIELD** 90 - 110 qq/ha

**PICKING** Hand-picked and carried in bins of 400 kg

**VINIFICATION** Classic in stainless steel tanks

**FERMENTATION** 21 days at 15° C

**AGEING** 3 months in french oak

**BOTTLE AGEING** 6 months

🍷 WINEMAKER Sergio Montiel

**ALCOHOL** 14,5% v/v

**REMAINING SUGAR** 1,43 grs/l

**PH** 3,5

**TOTAL ACIDITY** 5,74 grs/l

**CORK** Screw Cap

**STORAGE** 2 years

**PACKAGING** Case 6 or 12 x 750 ml

**PRODUCTION** 6.000 bottles



**TASTING NOTES**

**SIGHT** Attractive yellow with greenish tints.

**AROMA** Crisp green apple, melon and subtle honey.

**MOUTH** It is round and creamy with mild acidity, leading to flavors of ripe pear and a bright, pleasing finish.



**FOOD PAIRINGS**

Enjoy this friendly wine whit seafood, poultry, or on its own.

Temperature service 8° C.

