

SIETE FINCAS

Chardonnay 2022



VARIETY White 100% Chardonnay

HARVEST 2022

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

The harvest was earlier and shorter than usual. He gave us excellent concentrations, colors and health. The weather prior to the harvest was changeable, with cool periods for the season alternated with very hot periods. We had frosts in October that had an influence on flowering. On the other hand, in December the slightly warmer temperatures create fantastic conditions for the growth of the bunches. January began with two weeks of extremely high temperatures followed by another two weeks with rain and a drop in maximum temperatures.

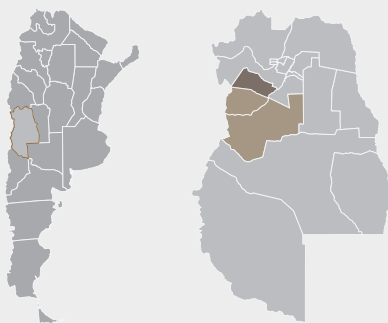
WINEMAKER Sergio Montiel

HARVEST DATE 02/17/2022

VINEYARDS AGE (average) 22 years

DRIVING SYSTEM Trellis under

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



Argentina › Mendoza › Valle de Uco

ALCOHOL 13,5 % v/v

CORK Screw Cap Sarati

REMAINING SUGAR 1,80 grs/l

STORAGE 2 years

PH 3,5

PACKAGING Case 6 or 12 x 750 ml

TOTAL ACIDITY 5,32 grs/l

PRODUCTION 6.000 bottles

We care for and respect the environment and the community.

For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost.

We make efficient use of irrigation water and we have solar panels.

YIELD

80 - 100 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

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 with seafood, poultry, or on its own.

Temperature service 8° C.