



ATAMISQUE CHARDONNAY

TECHNICAL INFORMATION



Grape variety : 100% Chardonnay
Origin : Finca Atamisque (San José, Dto Tupungato, Provincia de Mendoza)
Alcohol content : 14,00%/vol
Acidity : 6,4 g/l (in tartaric acid)



VINEYARDS

Altitude : 4.300 feet asl
Training system : double guyot
Soil : alluvial soil with a rock foundation and top layers of sand-textured earth.
Irrigation : drip irrigation system
Hectare yield : 50 qq/ha - 5000 kg/ha
Harvest : end of March, picked by hand in 18 kg cases



PRODUCTION

Selection : double (bunches / berries)
Must : press of whole bunches at cool temperature.
Flow : by gravity (without using pumps)
Fermentation : 100% in new French oak barrels; for 30 days at 15°C.
Malolactic fermentation : natural and complete in barrels.
Ageing : 10-12 months in new French oak barrels (100%).
Ageing potential : 7 years.



Colour : Intense golden yellow.
Aroma : Stunning, ripe white fruit and honey aromas, as well as citric and mineral notes.
Mouth : Elegant, onctuous, great balance between fruit and French oak.