

RESERVE RESERVE CHARDONNAY 2015

VARIETY

100% CHARDONNAY. A highly reputed white grape variety originally from Burgundy. Today, it is the second most widely planted white grape variety in Argentina. It produces wines with astonishing aromatic complexity and richness.

VINEYARD

Soil

Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density

5000 vines/ha.

Climate

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines

15 years.

Yield

50 hl/ha.

Location

The grapes are from two different areas of Mendoza. 30% come from the warm area and are harvested very ripe (14% potential alcohol) to obtain a wine that is full-bodied and rich in the mouth. The remaining 70% come from the vineyards located at the foot of the Andes where the climate is tempered by the very cool nights. They ripen at around 12.5% potential alcohol and have a higher level of acidity.

WINEMAKING

Harvest

The grapes were handpicked into 20 kg crates during the third week of February

Vinification

The grapes are fermented in oak barrels and then they stay in contact with lees for six months before assembly and clarify. For this wine we use the oxidative method after pressing, the must is clarified and fully fermented in new oak barrels. After fermentation, the wine is aged on lees, making batonaje regularly for six months. After the aging in oak, the wine is bottled.

Ageing

6 months in French oak barrels of first use.

THE VINTAGE

After a dry Winter, we were surprised by an early Spring arrival. However, the cool temperatures came back by the end of January, which allowed to slow down the cycle and to balance the maturation process. We began harvesting the Pinot Gris unusually early, as mid-February. The white grapes were picked early in the season to keep the natural acidity and preserve the aromatic freshness.



TASTING NOTES

Deep yellow colour with green lights. Intense nose with dominance of tropical fruits combined with fresher citrus notes. Its time in barrel gives it a touch of vanilla and some toasted notes which adds to its aromatic complexity. On the palate the wine is rounded and fullbodied and has a long finish. It has a good balance between ripe fruit and fresh acidity. The toasted notes complement well fruity notes typical of this grape variety.