

2013 ALTITUD CHARDONNAY

Gualtallary, Uco Valley, Mendoza



PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina



COMPOSITION

100% Chardonnay

VINEYARDS

The grapes used come from our vineyard located in Tupungato, Mendoza at over 1300 m.a.s.l. (4300 feet). This region is characterized by its wide temperature ranges allowing for the production of grapes with very intense colors and flavors. Ideal to elaborate naturally concentrated wines which are suitable for aging. Our vineyards are equipped with a drip-irrigation system that allows us to adjust and supply the exact amount of water that plants require. Canopy management is performed in order to obtain a yield of less than 7.000 kg per hectare. Clusters generally carry small-sized grapes, and have adequate exposure to the sun in order to preserve the aromatic characteristics. Strict controls on polyphenol concentrations (anthocyanins and tannins) were carried out, in addition to daily tastings of the fruit.

WINEMAKING

Meticulous cluster selection. Whole clusters are then taken to the pneumatic press. The temperature of the must is reduced to 7°C (45°F). Aged in new French oak barrels for 12 months, followed by at least 8 months in bottle before release. Battonage (stirring of the lees) was carried out during the aging process.

TASTING NOTES

Intense yellow colour with subtle tones "olive" shiny appearance. Exquisite aroma dominated by tropical fruits, citrus, coconut and nuts. A delicate and correct acidity giving a feeling of freshness. It has a smooth, lingering nish. Serve at 9°C (48°F).

Technical data

Alcohol 14,5% | Total acidity 6,26 g/l | Residual sugar 1,58 g/l | pH 3.4