

## **PARTRIDGE CHARDONNAY**

**VINTAGE: 2018**

### **VARIETAL COMPOSITION**

100% Chardonnay

From Agrelo, Luján de Cuyo, Mendoza, at 1030 m.o.s.l.

### **TASTING NOTES**

Dim green color with yellow highlights. Citrus fruit notes and a floral touch. Complex on the palate, soft, with subtle flavors reminiscent of oak aging.

### **RECOMMENDED SERVING TEMPERATURE**

10-12° C (50 – 54 °F)

### **ALCOHOL**

13,50 %

### **RIPENING**

Second two weeks of February

### **HARVEST**

Manual in 17 kg boxes (37 lbs)

### **YIELD**

8,000 kg/Ha (7,200 lbs/acre)

### **VINIFICATION**

Juice obtained by pneumatic press. Must cooled to 6- 8° C, lees stirred. Alcoholic fermentation with selected yeasts used and fermentation temperature controlled. (16-18°C) (61-64 °F)

### **AGING**

4 months in French oak barrels. (Light Toast)

### **CONSERVATION IN PROPER STORAGE CONDITIONS**

2 years

### **TOTAL ANNUAL PRODUCTION**

30.000 bottles

### **PRESENTATION**

Case x 6 x 750 ml