



FAMILIA OLIVERI



CHARDONNAY

Varietal composition: 100% Chardonnay

Vineyards: Tupungato, Mendoza

Vineyard age: 30

Training system: 4-wire trellis

Soil type: sandy loam

Yield per hectare: 7000 lbs

Wine making process: during crushing, rolls are softly applied. Then, a cold exchanger is used in order to reduce temperature greatly and draining or must-solid matter separation takes place. The must rests for around 48 hours at temperatures below 2° and then sediments are removed. Next, selected yeasts are added and alcoholic fermentation begins in stainless steel tanks at temperatures below 20°. Finally, the wine is separated from yeast deposits and other solid matter, and after a while, it is stored in brand new barrels for around 4 months.

Alcohol: 13.5 degrees

Tasting notes: it is a fresh, young and fruity wine characterized by an astonishing golden yellow color and a balanced natural acidity. In the nose, it unfolds aromas of herbs, pineapple, peach and apricots. In the mouth, it is pleasant and buttery with a long aftertaste.