

AUKA – CHARDONNAY

ORIGIN: La Consulta, San Carlos-Mendoza, (Argentina)

VARIETIES: 100% Chardonnay

ANALYSIS:

Alcohol:	13.50 %
pH:	3.45
Total Acidity:	5.20 g/l

VINEYARD:

This Chardonnay comes from our own vineyard surrounding the winery.

Altitude: 1050m or 3214 ft. Age of vines: 15 years

MARKETS:

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of February, keeping a correct ripen in sugar levels and flavors. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. We use N2 and CO2 in the entire process to avoid flavors oxidation. The Alcoholic fermentation takes 15 days. We carefully keep the temperature controlled, to enhance fruits flavors we have to carry out the fermentation between 10 °C and 15 °C. We carry out a complete malolactic fermentation of this chardonnay together with French and American oak to enhance its characteristics and complexity. We try to keep the fruit from the vine to the bottle.

TASTING NOTES:

This Chardonnay shows tropical fruits and honey on the nose with melon, fig and a hint of bananas on the palate. The well balanced fruit and acid yield a smooth, silky finish with minimal oak.

FOOD PAIRING: ideal to serve alone with cheese, salads, pasta and desserts.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml

