



BARREL SELECT CHARDONNAY 2016



VINTAGE

2016

VARIETY

100 % Chardonnay

APPELLATION

Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Age

From 15 to 30 years

Yield

9 tns/ha (3,6 tns/acre)

FERMENTATION

Fermentation (selected yeasts)

7 days at 25 ° C (77° F)

Malolactic Fermentation

30 % in french oak barrels

AGEING

Oak Barrel

70% in stainless steel tanks for 14 days at 16 – 18°C (61-65°F). 30% in french oak barrels

Bottle

30 %

WINEMAKER COMMENTS

Greenish yellow with golden hues. Aromas of green apples and tropical fruit. Complexity given by notes of vanilla, coconut, toast and a smoked touch.

TECHNICAL INFORMATION

Alcohol

13,0%

Total Acidity

6,40

PH

3,50

Reductive Sugar

1,70

