

Colección 1310 mts. Block c2 Chardonnay

A Chardonnay selected vineyard wine all made from one specifically chosen block: BLOCK c2, located in Gualtallary - Mendoza - Argentina, at 1310 meters upon sea level. An exclusive total production of 2.100 bottles.



Winemaking:

- 100% Chardonnay
- Hand-harvested grapes with a 4,7 tm/ha yield by the end of March.
- Sorting table
- Light press with a 5 % of full clusters
- Fermentation into 500 liters new American oak barrels.
- This wine does not go through malolatic fermentation
- 66% of the wine remained on the same barrels, on its lees, for 8 months and 33% just for 6 months
- 15 % of unoaked wine is used on the final blend.

Medium flavor intensity , clean , simple, fresh traces of orange blossom, acacia, citric, lemon, lime, lemon rind, grapefruit, yellow unripe.

Sea level emplacement of the vineyard as well as a particular vintage, show up hand in hand with notes of white chocolate, vanilla, caramel and cinnamon, all resumed by the expression " Toffe and lemon".

Service 10-12°C

Food Affinities

Light to creamy cheese, salads, vegetables, pasta, salmon, tuna, trout with almond sauce or combined with dessert of dry fruits as walnuts or hazelnuts.

Taste Note:

Bright and clean, a pale yellow gold color with green traces and hue does not show the time spent in oak, during fermentation and later aging.

