



SIETE FINCAS
WINES & VINEYARDS



“Siete Fincas” | CHARDONNAY

VINEYARDS La Consulta, Valle de Uco (980 mtrs); Mendoza, 16 years old, Trellis under system, 90-110 qq/ha

SOIL Sandy loam, Rocky with moderate drainage

PICKING Hand Picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks, fermentation of 21 days at 15° C.

AGEING 10% of the wine during 4 months in french oak.

ALCOHOL 14,1 % v/v

RESIDUAL SUGAR 2,62 grs/l

TOTAL ACIDITY 6,51 grs/l

PH 3,3

PRODUCTION 8.500 bottles

TASTING NOTES

SIGHT Greenish yellow medium intensity.

AROMA Notes of citrus, pineapples and apples.

MOUTH Fresh, young and fruity with a touch of oak.

FOOD PAIRINGS Grill trout with fine herbs. Soft cheeses and prosciutto.

TEMPERATURE SERVICE 8°C