

Tomero



TOMERO CHARDONNAY 2015

VARIETAL COMPOSITION

100% Chardonnay.

VINEYARDS

Finca Los Álamos.

Apelación: Valle de Uco.

Sub - apelación: Los Árboles-Tunuyán.

TERROIR

Grapes harvested from Block 25.

Sandy loam soils of shallow depth and low fertility with fragmented rocks.

› Irrigation: Drip irrigation

› Altitude: 1,070 masl

› Year of Planting: 2006

› Vineyard Management: Medium-density canopies prevent direct exposure of clusters to sunlight. A no-till system is used to preserve the native vegetation, in combination with the use of rye as a cover crop.

VINIFICATION

Grapes were picked during the first week of March, placed in 20-kilo boxes and refrigerated. Clusters were carefully selected and destemmed. The static clarification of the must was followed by fermentation with selected yeasts at 16 °C.

TASTING NOTES

› Color: Greenish-yellow with silver highlights.

› Aroma: Intense aromas with notes of green apple, white peach and pineapple.

› Palate: Good acidity and a fresh finish with notes of vanilla.

TECHNICAL INFORMATION

› Alcohol Content: 13.5%

› Total Acidity: 6.2 g/l

› Reductive Sugars: 3.4 g/l

› pH: 3.3