



CALIBRE

Argentina

CALIBRE CHARDONNAY RESERVA 2021

Varietal composition: 100% Chardonnay.

Grapes: From Gualtallary, Tupungato, Valle de Uco (1.100 m.a.s.l. - poor and calcareous soils).

Harvest: Hand-picked in 17 kg. plastic crates.

Vineyards: Over 30 years old, with a yield of less than 8 tons per hectare.

Alcoholic fermentation: with indigenous yeast in stainless steel tanks at a temperature between 12 and 14° C.

Malolatic fermentation: 50% of the wine.

Ageing: In French oak barrels for 6 months (35% of the wine).

Elaborated and fractionated at origen.

ANALYTICAL DATA:

Alcohol: 13.5%

PH: 3.4

Total acidity: 5.18 g/l

TASTING NOTES:

Bright colour, a wine that delivers aromas of pineapples, green apples and white flowers combined with vanilla and toasted flavours. In the mouth citrus flavours combined with vanilla, cinnamon and butter.

