



GUARDA COLECCIÓN DE VIÑEDOS

2014

100 % CHARDONNAY

VINEYARDS

Tupungato. Gualtallary. 1350 msnm.

VINEYARD STRUCTURE / YIELD

*High vine. Drip irrigation. Cordon pruning with spurs.
Average yield: 80 q/ha.*

FERMENTATION PROCESS

*Grapes are pressed at low pressure and the free run juice overflows.
A portion is fermented in French oak barrels and part in stainless steel tanks at a low temperature. The Malolactic fermentation is not undergone.*

AGING: 60% of the wine in French oak barrels for 10 months.

STORAGE IN BOTTLE: Between 3 and 5 years.

ALCOHOL: 14,3%

SUGAR RESIDUE: 2.2 /l

TOTAL ACIDITY: 5.95 g/l

PH: 3.44

TASTING NOTES

Color: Yellow with golden and green hues.

Aroma: Aroma of fresh fruit like white peaches and pears, and flowers, fruits in syrup, with a moderate essence of oakwood.

Flavor: It is very cool and stylish. Flowers and white fruits are repeated, with hints of mineral notes.