

CHARDONNAY

Gran Vecco
RESERVE

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Harvest 2002

Age of the vineyards: 9 years.

Location of the vineyards: Maipú, Mendoza.

System of conduction: Elevated vineyards.

Yield: 9,200 Kg/ha.

Date of Harvest: 20/02/02

Oak Aging: 6 Months / New French & American Oak

Elaboration Manual harvest placing selection clusters in bins. Careful elimination of imperfect grapes on conveyor belts prior to fermentation. Smooth cluster pressing. Cooling of grapes to 5°C, maceration in stainless steel tank for 12 hours, pressed pneumatically then fermentation with leavenings selected to temperatures between 15 to 17°C for a period of 10 days. Transferred and racked into new oak barrels for melolactic fermentation. Aged in new barracks for 6 months. Semi-filtered to retain intensity.



Chardonnay

Analytical data:

Alcohol: 13.5 %.

Sugar: 1.90 gr/lt.

Total acidity: 5.80 gr/lt.

PH: 3.68

Tasting Notes: Light-yellow colored, it includes green nuances and wheat-colored glints, intensified by the touch of wood. Among its outstanding aromas are green apple, pear, cantaloupe, pineapple and banana. Floral and honey bouquet can also be perceived in its taste. Due to aging in oak barrels, vanilla and chocolate aromas are interfused. To the palate, it has an excellent structure and balanced acidity.

Jorge Rodriguez (Winemaker)

