



san huberto | chardonnay

TECHNICAL INFORMATION

Varietal : Chardonnay 100 %

Vineyard location : Valle de Aminga, La Rioja, Argentina

Vine training system: high cordon trellis system

Irrigation method: drip irrigation

Vineyard altitud: 1450 meters asl

Harvest method: hand-picking

Alcohol content : 13.0 %

Residual sugar : < 2.50 g / l

pH : 3.6 Acidity: 5.80 g / l

Dry extract : 21.00 g / l

Presentation: 750 ml

Serving temperature : 9° C

ELABORATION METHOD: TRADITIONAL

Fermentation takes place during 20-30 days in stainless steel tanks at controlled temperatures between 15/17° C .

Bottle aging : one month

Aging potential: No

TASTING NOTES

Pale greenish yellow color, with citrus, flowers and gardenia, pineapple and apple aromas. On the palate it is delicately silky with a hint of almonds.

Thought as an every day wine and for any occasion, this young varietal is meant to be drunk during the year of elaboration. It is very fresh and easy to drink without complexities.

SUGGESTIONS AND FOOD PAIRING

Ideally with Seafood . Its creamy style pairs well with Cantonese meals , containing shrimps and / or lobsters.