



san huberto  
reserva

## Chardonnay

### INFORMACION TECNICA

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: 13.5 %

Residual Sugar: < 2,50 g/l

pH: 3,55

Acidity: 5,65 g/l

Dry extract: 24,00 g/l

Presentation: 750 ml

Serving Temperature de consumo: 9° C

### ELABORATION METHOD: TRADITIONAL

Fermentation takes place during 30 days in stainless steel tanks at controlled temperatures between 15/18 ° C . It undergoes the maceration process during 15 days. Part of the fermentation takes place in oak.

Oak aging: 6 months in French oak barrels.

Aging potential: 3 years

### TASTING NOTES

Pale yellow white wine with green and golden shimmering. On the nose, it has delicious aromas of green apple , pineapple and vanilla. On the palate, it is very soft and creamy, full of tropical fruits flavors, with a touch of vanilla and coconut due to its contact with oak.

### SUGGESTIONS AND FOOD PAIRING

Ideal with white meats , especially chicken with apple sauce and caramelized onions.