

# JAQUE MATE

# *chardonnay*



## CHARDONNAY

### Tasting Notes

**Color:** Greenish yellow with golden sparkles.

**Aroma:** Citrus aromas are found, especially the green apple that offers a natural acid freshness that invites us to take the wine to our mouth.

**Mouth:** Citrus, semi-sweet and persistent due to its balanced acidity make this high zone Chardonnay an ideal companion for fish, grilled white meats and personal successes.

### TECHNICAL SHEET

**Varietal composition:** 100% Chardonnay.

**Alcohol:** 14,10%

**Serving temperature:** 42 and 46 °F

**Presentation:** 750 cc.

**Time of aging:** 2 years.

**Vineyard location:** Luján de Cuyo, 873 m asl.

**Vineyard age:** 25 years.

**Soil:** Sandy loam.

**Irrigation system:** Drip.

**Harvest mode:** Manual.

**Grape ripening:** End of February.

**Yield:** 8.000 kg/ha.

#### Vinification:

The grapes are harvested at the night in order not to lose aromas and pressed pneumatically. The juice is sent to a stainless steel tank in order to make the previous static budding by cold (46°F). After 24 hours, the juice is extracted as clean as possible and the selected yeasts are inoculated. The alcoholic fermentation takes place at a controlled temperature between 55 and 59°F. Malolactic fermentation is not carried out.

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