JAQUE * MATE RESERVA CHARDONNAY



Mouth

Vallley's flavors: apples, peaches and appricots.

Sweet and sour flavors, and with the time with american and french oak (3 monts) we can find also whipped cream, butter and walnuts Splendor of flavors.

TECHNICAL SHEET

Varietal Composition: 93% Chardonnay, 7% Pinot

de la Loire **Alcohol**: 12,9%

Temperature at Serve: 12 °C

Vintage: 3-4 years.

Origin of Vineyard: Luján de Cuyo, very close than Uco

Valley, 873 asl

Vineyard Age: 25 years.

Soil: Sandy loam.

Irrigation System: drip.

Harvest Mode: Manual, in boxes of 17 kg.

Harvest Time: Early march. Performance: 8.000 kg/ha. Winemaking Method:

The grapes are cooled in the press (March is a month of high temperatures in the area), carefully destemmed and

sent to stainless steel fermentation tanks, with indigenous and imported yeasts, pumping daily to

maintain freshness and acidity.

Fermentation at controlled temperatures in a range of

18 to 24

Sent to stainless steel tanks with oak staves imported from France and United States, in a harmonious mix. We retire the staves with the tasting of winemaker. Ready for bottling from September, minimum storage in

bottles for 3.

