

BLACK CABRA CHARDONNAY

Description: We strive to achieve a great value Chardonnay with aromas of peach, pear and a hint of vanilla with a fresh and balanced mouthfeel.

Label Notes: Our wines, like the Black Cabra (goat), come from the Argentine Andes.

Total Production: 1,200 cases



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Estate "El Jarillel" vineyard in Alto Agrelo (Ugarteche), Mendoza

Varietal: 100% Chardonnay

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Winemaking: After the grapes are cooled they enter a pneumatic press with a nitrogen blanketing system (the only press of its kind in Argentina). Before and during the gentle pressing of the grapes, nitrogen is introduced which eliminates all contact with oxygen during the whole process. This creates greater aromatic intensity.

Malolactic Fermentation: 5% fermented in French oak

Aging: Stainless steel tanks; aged 4 months on lees

Alcohol: 13.8

Residual Sugar: 4.29 g/L

Acidity: pH of 3.33; TA of 6.8 g/L

YOUR TASTING NOTES:

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