

TAPIZ CHARDONNAY

Description: We strive for a Chardonnay with zesty aromas of tropical fruit, apples, pears, peaches and a mineral note. A touch of French oak adds complexity and a rounder, fuller mouth-feel .

Label Notes: Tapiz is Spanish for "tapestry"; the label and capsule display the different components combined to create the wine, such as its high-altitude fruit, the land, the sun, and the workers.

S.R.P.: \$15

Total Production: 8,200 cases

UPC: 852282002513



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Vineyards between 1,150 and 1,350 meters above sea level in Valle de Uco. Sandy and alluvial soils with surface stones.

Varietal: 100% Chardonnay

Average Age of Vines: 16 years

Density: 1,500 plants per acre

Production: 2.5 kg per plant

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: None

Aging: 5% of wine in second and third use French barrels; rest in stainless steel tanks.

Alcohol: 13.8

Residual Sugar: 4.75 g/L

Acidity: pH of 3.31; TA of 6.25 g/L

YOUR TASTING NOTES:

LEARN MORE AT WWW.VINODELSOL.COM