

## NOVECENTO RAÍCES CHARDONNAY

**VARIETY:** 100% Chardonnay

**ORIGIN:** Los Árboles, Tunuyán / Agrelo, Luján de Cuyo, Mendoza, Argentina

**ALCOHOL CONTENT:** 13.5 %

**VINEYARDS:** A high-trellis system is used. Irrigation comes from thawing water. Low to middle-depth soil areas. There is good temperature range (day/night). Vineyards are located 980 to 1200 meters above sea level. Vineyards get excellent sunlight, typical of the area. **ELABORATION PROCESS:** Grapes are hand-picked very early in the morning. Then, stems are gently removed and grapes macerate in low temperature. Grapes are later pressed and juice is separated from skins. Fermentation of clean must takes 15 to 20 days at 14-16 degrees C using selected yeasts. Alcoholic fermentation follows. The wine later rests in stainless steel tanks and is stabilized in cold temperature. Eventually, the wine is filtered and bottled

**ORGANOLEPTIC DESCRIPTION:** On the sight, we find a bright wine with green hues. On the nose, it is clean with clear citrus and flowery notes. Once in the mouth, it is balanced, silky and fresh with mineral touches. Its finish is unctuous. Its ideal pairing would be green salads, grilled fish, creamy cheeses, seafood rice, pasta with pesto sauce and savory pies among others.

**COLOR:** Bright with green hues.

**NOSE:** Evident Citrus with white flowery hints such as orange blossom.

**PALATE:** Fresh with mineral touches. Balanced with unctuous finish.

