



CHARDONNAY 2016

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



VINTAGE SUMMARY

The winter started with near-normal precipitation and was followed by a rainy, rather cold spring free of frost. Temperatures remained on the low side in summer, particularly in January, resulting in slow ripening. Unusually heavy rain occurred during the harvest; however, appropriate strategy and pre-harvest management enabled good quality grapes to be obtained.

WINE MAKING SCHEME

The grapes were picked early in the morning, when temperatures are lower than during the day. This allows the grapes to retain their full potential. Once selected, the grapes were carefully crushed before undergoing alcoholic fermentation in stainless steel vats at a controlled temperature between 14° and 16°C.

TASTING NOTES

Beautiful bright yellow color. The nose is rich in fruit aromas of banana, apricot, gooseberry, physalis, kumquat, and yellow plums, accented by notes of cucumber, yellow bell pepper, and green olives. The mouthfeel is fresh, creamy and buttery. Best served cold, between 10 and 12°C.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 14 % vol.

pH : 3.0

Total acidity : 4.3 g/l