



FINCA SUAREZ

PARAJE ALTAMIRA

CHARDONNAY 2014

Varietal: 100% Chardonnay

Origin: Our vineyards in Paraje Altamira, Mendoza, Argentina

Altitude 1100 m.a.s.l. (3609 feet)

Calcareous Soil of alluvial origin

Vines between 9 and 15 years old

Organic Agriculture

Yield: 7000 kilograms per hectare or 2.83 tons per acre

Manual harvest

Fermentation: with indigenous yeasts, 20% in French Oak and 80% in Steel tanks.

Aging: 12 months

Alcohol: 13.1%

Acidity/pH: 5.02 / 3.5

Tasting notes:

Of yellow color. In nose, one can find white fruits as pear and pineapple with a hint of floral and mineral freshness. In mouth, we find crunchy acidity, medium-bodied and a long saline finish.

Service temperature between 6° and 10° C (43 and 50 F)

To drink now or age up to 5 years.