



TAPIZ RESERVE CHARDONNAY 2018



VARIETIES

100% Chardonnay.

REGION

San Pablo, Single Vineyard, Uco Valley, Mendoza.

VINEYARDS

SAN PABLO ESTATE

ALTITUDE: 1350 meters above sea level

CHARACTERISTICS: It is characterized by cold nights, due to the proximity of the mountain range and the altitude, giving wines of great intensity in colour, aroma, and structure, with destiny to high range and long guard.

FERMENTATION

Pre-fermentative cold maceration. The alcoholic fermentation is carried out in new and 2nd use French oak barrels. Malolactic fermentation.

AGING

8 months in French oak barrels.

TASTING NOTES

Bright yellow colour. Citrus aroma, orange stands out, combined with pear and honey. With a slight mineral touch. French oak adds notes of vanilla and caramel. Persistent in the mouth, with a balanced acidity and a long finish.

TECNHNICAL INFORMATION

Alcohol 14.1 %

Acidity 6.07 g/l

pH 3.12

Residual Sugar 5.3g/l