

PUNTO FINAL RESERVA *CHARDONNAY 2023*

Varietal composition

100% Chardonnay.

Grapes

From 70% Valle de Uco (1300 m.a.s.l - calcareous soils) / 30% Alto Verde (770 m.a.s.l - loamy soils).

Harvest

Manual in 17 kg. plastic crates.

Vineyards

With yields of less than 8 tons per hectare.

Alcoholic fermentation

With selected yeasts in stainless steel tanks at a maximum temperature of 15°C.

Malolactic Fermentation

35% of the wine.

Ageing

In oak barrels for 4 months (35% of the wine).

Analytical Data:

Alcohol: 13.3%.

PH: 3.3

Total acidity: 6.1 g/l.

TASTING NOTES:

This wine to the eye is bright in colour. The nose has notes of pineapple, green apples and white flowers combined with flavours of vanilla and light toast. The palate has citrus flavours combined with butter, ginger, spices and white pepper.

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• punto final
chardonnay
reserva
valle de uco