

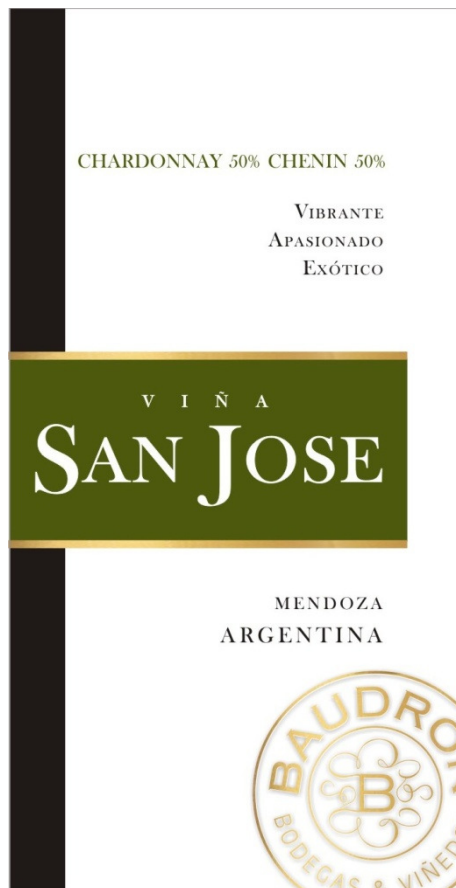
VIÑA SAN JOSE CHARDONNAY CHENIN



Grapes: 50% of each varietal
Origin: East and Central Mendoza
Harvest Date: Starting first half in March
Yield: Up to 120 quintals per ha

CHEMICAL ANALYSIS

Alcohol (20°C) : 13% by volume
Total Acidity : 5.06 g/l
pH : 3.5



VINIFICATION

- Fermentation at controlled temperatures
- Sowing with selected yeasts.
- Maceration period of 16-18 days
- Wine in stainless steel tank
- Pressed with pneumatic press (maximum pressure of 1.3Kg)

ORIGIN

The vineyards are located at Mendoza's East Oasis, which has been the main producing area of the province. Soil and climate conditions render this area ideal for the growing of the best grapes. A wide thermal amplitude - very sunny days and cool nights - little rain, as well as sandy and permeable soils are typical features of this land.

TASTING NOTES

Its straw and fair yellow color and its green apple, pear, banana and pineapple aromas make it an extremely attractive and promising wine. In the mouth, this wine has a sweet start. It is buttery and presents good volume and an excellent combination of body and acidity.

Serving temperature: 9° C - 11° C (48° F - 52° F)

*Imported by Fleischer International Trading
Houston, Texas
www.fleischerwines.com*