

# DESQUICIADO

*“Juntos por pasión, desquiciados por el vino”*



## CHARDONNAY

This is a wine made with grapes from La Arboleda, Tupungato. The grapes come from a vineyard that is on the northern edge of the Anchayuyo River, on the hill that divides the Valley of Uco and Alto Agrelo. The silty loam soils with sectors with presence of sand.

This wine is composed of 100% Chardonnay.

In the preparation we decided to do two different processes in order to give more complexity to this wine. On the one hand, half of the grapes are processed using an oxidative method in order to generate a more interesting structure in the mouth. On the other hand, we carry out a preparation with a method reductive to preserve the most aromatic notes characteristics of this varietal and thus seek its best expression on the nose. In both cases, the fermentation was done at low temperatures and the start of malolactic fermentation was stopped to have a fresher wine with balanced acidity.

ALCOHOL: 12.5%

PH/ACIDITY: 3.20 / 7.00

RESIDUAL SUGAR: 1.8 g/l