



BODEGA
CAELUM
CHARDONNAY

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| Grape variety | 100% Chardonnay |
| Vineyard location | Agrelo, Luján de Cuyo |
| Year of plantation of vines | 2010 |
| Training system | Vertical shoot positioning |
| Soil type | Mainly composed of clay and limestone, rocks in the subsoil |
| Altitude | 1.050 meters above sea level |
| Production per hectare | 8 tons/ha |
| Harvest | Manual |
| Winemaking | <ol style="list-style-type: none"> 1- Manual selection of grape clusters in conveyor belt 2- Pressing of whole grape berries with pneumatic press 3- Remaining must is left for 24hs at 8°C with no use of pectolitic enzymes 4- Yeast is added in the form of <i>pie de cuve</i> to ferment at a temperature of 18 to 20°C 5- Malolactic fermentation is avoided 6- Maturation of the wine in stainless steel tanks for approximately 1 year 7- Clarification, filtering and bottling |
| Production | 5.000 bottles |
| Cork type | Natural cork |
| Ageing potential | 3 years |
| Best served | Between 10 and 11°C |
| Tasting notes | Golden in color, flavors of mandarin, cantaloupe and light jasmine lead to fresh, gripping acidity on this light-bodied wine, with notes of citrus and minerality on a vivid and racy finish. |
| Winemaker | Giuseppe Franceschini |

