

MARRASO

THE SPIRIT *of the* ANCIENT HORSE



— VINEYARDS *of* ARGENTINA —



MARRASO CHARDONNAY



TASTING NOTES

COLOR Pale yellow with greenish traces.

AROMA Fresh, fruity and complex, with green apple to the fore and tropical influences of pineapple and banana.

TASTE Subtly elegant, it is smooth and fruity on the palate. Well balanced and full-bodied with an agreeable finish.

FOOD MATCHING

Baked fish or grilled oily fish, white meat and rice dishes.

Marraso Chardonnay comes from a vineyard situated at 1,200 meters above sea level in the region of Tunuyán. The wine is well balanced with hints of green tropical fruit.

PRODUCING REGION Mendoza, Argentina

GRAPE VARIETY 100% Chardonnay

VITICULTURE This wine was made from grapes grown in the region of Tunuyán, in the upper Uco Valley, at 1,200 meters above sea level, picked by hand and transported to the winery in 300kg plastic containers.

VINIFICATION The grapes were pressed promptly with a pneumatic press and only the first must resulting from gentle pressing was used in our Chardonnay. Once cooled in a tank at 15°C the must was allowed to settle prior to fermentation. The following day it was racked and selected yeasts were added prior to fermentation, which was carried out in stainless steel tanks at 15°C for 20 days.

ANALYSIS ABV: 13.3%

Total Acidity (in tartaric): 6.0 g/l

Residual Sugar: 3 g/l

WINEMAKER'S COMMENTS This wine has good aging potential, however it is now at its fresh best.