

# Finca Ambrosía

VIÑA UNICA

CHARDONNAY

2016

Gualtallary - Tupungato  
Argentina

<b>Vineyard Location</b>	Gualtallary, Mendoza, Argentina.
<b>Altitude</b>	1.250mts / 4.150ft above sea level.
<b>Soil</b>	Pure limestone over quaternary gravels.
<b>Grape Variety</b>	100% Chardonnay.
<b>Time of Harvest</b>	March 18th, 2016. At its perfect ripening moment.
<b>Harvest</b>	Hand harvested, in small plastic boxes of 18 kg.
<b>Average Vineyard Production</b>	8.000kg por ha / 3.2 tons por acre.
<b>Fermentation</b>	Fermented and aged in French oak barrels for 9 months.
<b>Alcohol</b>	15,4°.
<b>TA / VA / PH</b>	4.99 / 0.64 / 3.4
<b>Residual Sugar</b>	-1,8 grs/l.
<b>Aging</b>	Types of oak and length time in bottle. 9 months in French oak barrels and 6 months in the bottle.
<b>Production</b>	4,067 bottles.

## Tasting Notes

Viña Única Chardonnay was made with grapes from our vineyard, located in the exceptional Gualtallary area in Tupungato, the heart of the Uco Valley. Its soil has high calcium carbonate content that enhances the mineral character and gives structure to the tannins. This is an elegant Chardonnay, with mineral character. Fresh in the mouth, soft and balanced oak flavors. These characteristics result in a cellar potential of at least ten year.

