

Ambrosía

VIÑA UNICA

Chardonnay

2014

Gualtallary - Tupungato - Argentina

Vineyard location	Gualtallary, Mendoza, Argentina.
Altitude	1250mts / 4150ft above sea level.
Soil	Pure limestone over quaternary gravels.
Grape variety	100% Chardonnay.
Time of harvest	Early March, 2014. In its perfect ripening moment.
Harvest	Hand harvested, in small plastic boxes of 18 kg.
Average vineyard production	8.000kg por ha / 3,2 tons por acre.
Fermentation	Fermented and aged in French oak barrels for 9 months.
Alcohol	13.3°.
TA / VA / PH	5.62 / 0.31 / 3.3.
Residual sugar	-1,8 grs/l.
Aging	9 months in French oak barrels and 6 months in the bottle.
Production	3,688 bottles.

Tasting Notes

Viña Unica 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.

