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Vinos

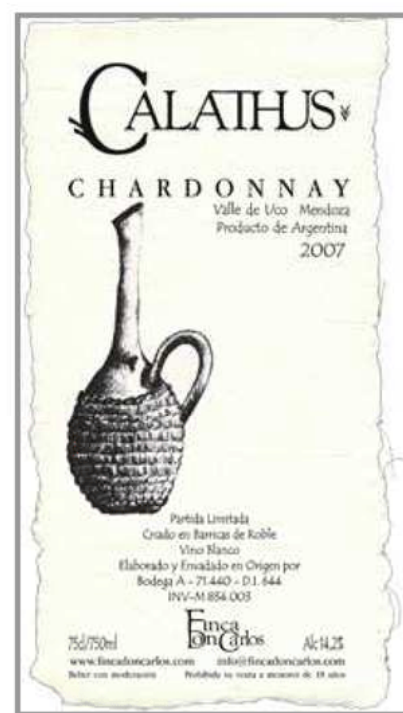
Calathus Chardonnay

Varietal	Chardonnay
Cosecha	2010
Viñedo	Finca Don Carlos
Ubicación	Tupungato, Uco Valley, Mendoza
Altura	1.000 above sea level
Recolección	Handy, in bins of 20 kg
Fecha de Cosecha	Second fortnight of March
Detalle de Vinificación	Cold skin contact for 48 hs. Settling controlled temperature (15 a 17°C). 15 days fermentation with specific yeast.
Crianza en Barrica	131 days
Tiempo de Botella	30 days
Temperatura de Servicio	10°C

Datos Analíticos: Alcohol: 13.9%. Total acidity: 5,8 grs/l. Residual sugar: 1,8 grs/l. Total SO2: 96 mg/l. pH: 3,66.

Nota de Cata: It's bright yellow, with green tones. We can find scents of banana and green apple with a subtle flower touch. There also are the aromas of vanilla and moor, given by its oak barrel ageing. Soft, elegant and gentle in mouth, with a well balanced acidity and a regular persistence.

Maridaje: A wide range of cheeses, meats with mushrooms and light white sauces. Also dry fishes became the best ally for this Chardonnay.



Premios y Distinciones

Bodegas y Viñedos y Oficina Comercial: Balderrama 1020 CP (5561), Cordón del Plata, Tupungato, Valle de Uco, Mendoza, Rep. Argentina. Tel 0261 52 7501

Jantar ABS/PR, no Restaurante DOP, em 13/11/2012.