

# VIZCACHERA®

## RESERVE LINE ESTATE CHARDONNAY

by VIZCACHERA



### ELABORATION

This wine is made from 100% Chardonnay.

**TASTING NOTES:** It is a pale yellow wine with mild greenish tones. It has fruity aromas such as pineapple, guava and mango. Its aging in French oak without toasting allows us to perceive butter. We can distinguish tropical notes, making it fresher and balance.

### DATA SHEET

- Location: It located in Medrano district, department of Rivadavia; East area, Mendoza province.
- Harvest: Second week of February and first week of March.
- Quantity per Ha: 150 qq/ha. Chardonnay.
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Flood system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 400 pounds.

### DATA ANALYTICS

- Alcohol: 13,90%
- Residual sugar: 2,16g/l
- Total Acidity: 6,55g/l
- Volatile Acidity: 0,55 g/l
- Ph: 3,55

### WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 50 – 53.6 F°.
- It would pair well with fish, chicken, shrimp seasoned with thyme and white pepper.

Presentation in Bottle: Meritage White bottle 750ml.