

DESIERTO PAMPA Chardonnay 2013

DESCRIPTION

Variety: 100% Chardonnay
Vintage: 2013
Appellation: Patagonia Argentina
Enologist: Sebastián Cavagnaro
Enological Advisor: Paul Hobbs

TASTING NOTES

TO THE EYE: glowing, reflective amber color.
NOSE: ripe peach and pineapple mingle with more grounded notes of almond, walnut and oakier coconut and vanilla.
PALATE: powerful in a good way, a refined and succulent, almost indulgent presence fills the mouth where it remains for several gorgeous seconds.

VINEYARD NOTES

VINEYARD ORIENTATION: North to South
SOIL DESCRIPTION: sandy, deep, with variable content of stones
TRAINING SYSTEM: double-sided cordon trellis training
IRRIGATION SYSTEM: drip
YIELD: 45 qq per hectare
CLIMATE: continental, arid, ranging from moderate to cool
THERMAL AMPLITUDE: 18°C
AVERAGE ANNUAL RAINFALL: 180 mm

VINEYARD REPORT

Pruning was conducted in September, leaving shoots with one bud 10 cm apart per plant. Shoot thinning was performed early, when shoots were 20 cm long. One grape cluster was left per shoot, removing any entangled clusters. Fruit thinning and de-leafing were performed immediately after fruit formation (bunches begin to hang) and then again 30 days before harvest. De-leafing was performed on the east side of the canopy only, at cluster height.

WINEMAKING REPORT

Grapes come to the winery within one hour of harvested. Grape clusters are selected and whole clusters are sent to the pneumatic press. Oxidative handling is used for winemaking. Pressed must is moved to stainless steel tanks where it is chilled, settled and racked off heavy lees (sediments) to French oak barrels. Fermentation begins at low temperatures with selected yeasts. 100% barrel fermented and sur lie aged with bi-weekly batonnage for 10 months.

WINEMAKING ANALYSIS

Alcohol: 14.8% | Total Acidity : 5.1 g/l | Residual Sugar: 2 g/l | pH: 3.3

BOTTLING

November 2014