



BLUE BEAR



CHARDONNAY 2017

GRAPE VARIETY: 100% Chardonnay.

REGION: Tulum Valley (San Juan, Argentina)

VINEYARD DETAILS: Sandy loam structure. Flood irrigation.

WEATHER: continental, dry and semiarid with over 300 days of sun exposure. Annual rainfall around 120 mm.

TRELLIS SYSTEM: "Parral"

HARVEST DETAILS: Grapes are hand-picked in 450 kg bins.

YIELD PER HECTARE: 15.000 Kg.

WINEMAKING PROCESS:

The grapes are gently destemmed and crushed and then placed in stainless steel tanks. The alcoholic fermentation occurs approximately at 25°C. Long maceration before natural malolactic fermentation. **Aged in oak for three months.** Cold stabilization and light filtration prior to bottling.

DESCRIPTION:

Yellow-gold in colour with subtle green hues. Vibrant tropical aromas such as peach, melon and pineapple. Refreshingly crisp with a great acidity and a soft and rounded finish.

ALCOHOL: 13.0 % vol.

TOTAL ACIDITY: 6.12 g/l

SUGAR CONTENT: 5.25 g/l

AGING POTENTIAL: Up to 2 years and a half.