

ZUCCARDI SERIE A CHARDONNAY VIOGNIER 2014



GRAPE COMPOSITION	85% Chardonnay, 15% Viognier
ORIGIN	Chardonnay and Viognier grapes from Tupungato vineyards, Uco Valley, Mendoza.
HARVEST DATE	Handpicked during the first and second week of March.

ALCOHOL 13,30% vol. | **TOTAL ACIDITY** 6,60 g/l | **RESIGUAL SUGAR** 2,50 g/l

VINIFICATION	Maceration at low temperatures with direct pressing and seeded yeast. Half of the Chardonnay was fermented and aged for 6 months in French oak barrels. The Viognier was fermented in stainless steel tanks.
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TASTING NOTES	Yellow greenish colour with silver hues. There are intense aromas of fresh fruits such as pineapple, white peaches, apricot along with citric notes. Fresh, good acidity. Long and persistent finish.
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Rubén Ruffo, Winemaker